



## This evening's Dining Experience

You are welcomed into the **Fairways Restaurant** to dine on a gathering of fine delights lovingly put together by our Head Chef David Payne and his team.

Our menu offers sensational contemporary classical dishes prepared using the finest ingredients found within Scotland.

Our guests can expect the highest level of professional service with an addition of classical style within the Dining Room and its unadulterated opulence of decor. The Fairways Restaurant is one of the very few restaurants of period features left in the locality.

In this menu you will find prime centre cut fillet steak, exactly using the centre of the fillet from grass fed Angus Beasts, supplied by our local award-winning Bel's Butcher Edzell. We are proud to work with fine food suppliers such as Braehead Foods. Our fruit and vegetables are supplied by Turriff's Montrose. You will also find finest seafood delivered daily by Gourline Fish (Gourdon, coastal fishing village in Aberdeenshire). We use the best quality seasonal ingredients that are as local as physically possible and delivered daily by Tillyloom Farm and Graham's Dairy, Brechin.

Our wine list has been specially selected to complement your meal. All our wines are exclusively supplied by **fine wine** specialist, Cochrane & Co.

## Fairways Restaurant & Golf View Café-Bar



We welcome any ideas and your feedback will be much appreciated. Please do not hesitate to ask any member of our staff, we will all be happy to help you and discuss any matters.

Food described in all our menus may contain nuts or derivatives of nuts. If you suffer from an allergy or food intolerance of any kind please advise a member of the team who will be pleased to advise you.

## TO START

	<b>Scottish Traditional Soup of the Day</b>	£7
	Freshly Baked Bread	
	<b>Shetland Scallops</b>	£9
	Green Pea Puree, Stornoway Black Pudding	
	<i>Best with Bin 32 - Highfield Estate Sauvignon Blanc £35</i>	
	<b>Venison and Pheasant Terrine</b>	£8
	Toasted Brioche, House Chutney	
	<i>Best with Bin 17 - Abadia Milagro Rioja Crianza £34</i>	
	<b>Smoked Salmon</b>	£8
	Capers, Lemon	
	<i>Best with Bin 7 - Picpoul de Pinet, Baron de Badassiere £33</i>	
	<b>Dalhouseie Mussels</b>	£8
	Mussel Meat, Garlic Cream, Toasted Cheese	
	<i>Best with Bin 4 - Muscadet sur Lie, Chateau de La Malonniere £26</i>	
dbb	<b>Black Pudding &amp; Raspberries</b>	£7
	Stornoway Black Pudding, Scottish Raspberries	
	<i>Best with Bin 16 - Chateau Mondain £35</i>	

## ALL-TIME FAVOURITES

dbb	<b>Prawn Cocktail</b>	£7
	Marie Rose, Cucumber, Shredded Lettuce	
	<i>Best with Bin 9 - Chablis, Domaine Chatelain £49</i>	
dbb	<b>Haggis, Neeps &amp; Tatties</b>	£7
	Highland Haggis, Turnip, Mash Potatoes, Glencadam Whisky Sauce	
	<i>Best with a Dram. For extra £3 add our local Glencadam 10 year old or Bin 14 - Los Haroldos Roble Malbec £28</i>	
	<b>Caesar Salad</b>	
	Seasonal Leaves, Croutons, Aged Parmesan, Anchovies	£7
	With Chicken	£8
	With Smoked Salmon	£9
	<i>Best with Bin 5 - Vouvray Demi-Sec, La Forcine £29</i>	

## VEGETARIAN

*Please ask about our Vegan options*

*Choose Vegetarian/ Vegan friendly wine to complement your meal*

*Bin 9 - Chablis, Domaine Chatelain £49 or Bin 10 - Sancerre, Bouchard £49*

dbb	<b>Vegetarian Soup of the Day</b>	£6
	Freshly Baked Bread	
dbb	<b>Vegetarian Haggis, Neeps &amp; Tatties</b>	£7
	Vegetarian Haggis, Turnip, Mash Potatoes, Glencadam Whisky Sauce	
	<i>Best with a Dram. For extra £3 add our local Glencadam 10 year old</i>	
dbb	<b>Falafel and Spinach Patty</b>	£7
	Pressed Chick Peas, Spices, Spinach, Melted Hard Cheese, Dressed Salad	
	<b>Asparagus Clementine</b>	£8
	Asparagus, Free Range Poached Egg, Hollandaise	
dbb	<b>Wild Mushroom Ravioli</b>	£7
	Wild Mushrooms and Spinach Cream	

All dishes are served with **fresh bread** baked daily in our kitchen

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For pre-booked **Dinner, Bed and Breakfast Package** menu choices marked "dbb"  
2 course £20      3 course £25

## MAIN COURSES

	<b>Tournedos Rossini</b>	£25
	Fillet, Pate, Madeira, Mushroom Duxelle, Dauphinoise Potatoes, Port Wine Jus, Seasonal Vegetables <i>Best with Chateau Le Sepe Grand Vin de Bordeaux £69</i>	
	<b>Chicken Highlander</b>	£20
	Supreme of Chicken, Highland Haggis, Colcannon Potatoes, Whisky Jus <i>Best with Bin 18 - Clos des Lilas £39</i>	
	<b>Salmon and Prawn Mornay</b>	£20
	Grilled Salmon, Prawns and Champagne Cheese Sauce <i>Best with Bin 9 - Chablis, Domain Chatelain £49</i>	
	<b>Lamb Shank</b>	£20
	Orkney Clapshot, Redcurrant and Mint Jus <i>Best with Bin 15 - Cotes du Rhone Rouge Colombo £35 btl or £12 250ml</i>	
dbb	<b>Triple Cheese Macaroni</b>	£16
	Durum Wheat Macaroni, Cheddar, Mozzarella, Parmesan, Salad With Diced Bacon <i>Best with Orkney Dark Island Reserve 330ml £10</i>	£18
dbb	<b>Pork Strathcarron</b>	£18
	Pork Fillet, Port & Mushroom Cream Sauce. Seasonal Vegetables <i>Best with Bin 19 - Barolo D.O.C.G., Manfredi £49</i>	
dbb	<b>Steak Forestiere</b>	£18
	Wafer Thin Steak, Mushroom, Bacon, Onion, Garlic Topping, Fries, Salad <i>Best with Bin 35 - Highfield Estate Pinot Noir £45</i>	

## ALL-TIME FAVOURITES

dbb	<b>Fish &amp; Chips</b>	£15
	Peterhead Haddock, Chunky Chips, Peas, Lemon <i>Best with Cairngorm Gold Ale 500ml £4</i>	
dbb	<b>Steak and Ale Pie</b>	£16
	Seasonal Vegetables, Creamy Mash <i>Best with Orkney Dark Island Reserve 330ml £10 The Extraordinary Orcadian Ale Aged in Whisky Casks</i>	
dbb	<b>Haggis, Neeps &amp; Tatties</b>	£15
	Highland Haggis, Turnip, Mash Potatoes, Glencadam Whisky Sauce <i>Best with a Dram. For extra £3 add our local Glencadam 10 year old or Bin 14 - Los Haroldos Roble Malbec £28</i>	
dbb	<b>Glenesk Beef Burger 8oz</b>	£16
	Tomato, Onion, Cheddar, Crispy Bacon, Coleslaw, Chips or Fries <i>Best with Bin 16 - Chateau Mondain £35</i>	

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Bin 9 - Chablis, Domain Chatelain £49 or Bin 10 - Sancerre, Bouchard £49*

dbb	<b>Wild Mushroom Ravioli</b>	£16
	Wild Mushroom and Spinach Cream	
dbb	<b>Vegetarian Haggis, Neeps &amp; Tatties</b>	£15
	Vegetarian Haggis, Turnip, Mash Potatoes, Glencadam Whisky Sauce <i>Best with a Dram. For extra £3 add our local Glencadam 10 year old</i>	
dbb	<b>Broad Bean and Asparagus Risotto</b>	£16
	Broad Beans, Asparagus Spears, Roasted Garlic.	
dbb	<b>Falafel and Spinach Patty</b>	£16
	Pressed Chick Peas, Spices, Spinach, Melted Hard Cheese, Dressed Salad	
dbb	<b>Penne Pasta</b>	£16
	Tomato, Triple Cheese, Wild Mushroom	



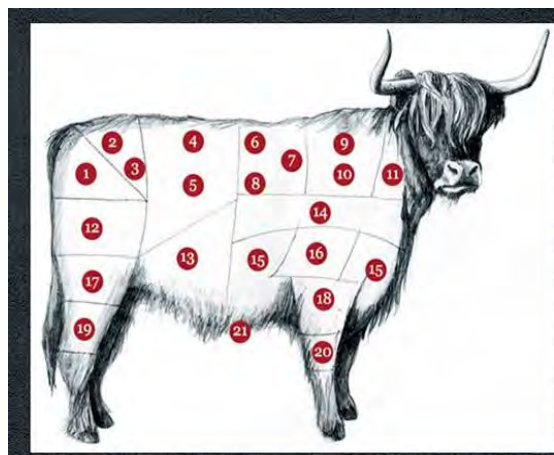
## FROM THE GRILL

*All our meats are locally sourced*



*We are proud to work in partnership with the Award Winning Bel's Butcher*

8 oz <b>Sirloin</b> Steak	£22
10 oz <b>Rib Eye</b> Steak	£23
8 oz Centre Cut <b>Fillet</b> Steak	£29
<b>Surf and Turf</b>	£42
8 oz Fillet Steak, Scallops, King Prawns	



## A CUT ABOVE THE REST

- (1) Topside (2) Pops Eye (3) Rump (4) Fillet  
(5) Sirloin (6) Fore Rib (7) Rib eye (8) Prime Rib  
(9) Feathersteak (10) Flat Iron (11) Neck  
(12) Silverside (13) Bavette (14) Thin Rib  
(15) Brisket (16) Thick rib (17) Fleshyend  
(18) Gullet (19) Osso Bullo (20) Shin (21) Onglet

All steaks served with Hand Cut Chips, Tomato, Mushroom, Onion Rings

*Best with Steaks:*

*Bin 18 - Clos des Lilas £39 for Rib-eye & Sirloin*

*Bin 25 - Lamberti Amarone della Valpolicella £79 for Fillet*

*From the Cellar - 2012 Chateau du Tracy £129 or*

*2010 Château Loudenne Médoc £129 for Surf'n'Turf*

*dbb* **Chicken Breast** with side of your choice £18

**Supreme of Scottish Salmon** with side of your choice £20

*Best with Bin 19 - Highfield Estate Chardonnay £38*

## SAUCES

Red Wine Jus £3 / Peppercorn £3 / Whisky Cream £3 / Blue Cheese £3

## SIDE ORDERS

Chips £3/ New Potatoes £3/ Mash Potatoes £3/ Seasonal Salad £3/ Vegetables £3

## DESSERTS

	<b>Chocolate Cup.</b> Shortbread, Brandy Cream <i>Best with Compass Box Orangerie Whisky Infusion £8</i>	£9
<i>dbb</i>	<b>Apple and Forest Berry Crumble.</b> Custard <i>Try with Magnum Highland Cream Liqueur £3</i>	£7
<i>dbb</i>	<b>Creme Caramel.</b> Candied Orange and Chantilly Cream <i>Best with Patron XO Café Tequila £6</i>	£7
<i>dbb</i>	<b>Toffee Banana.</b> Fried Fritter, Hot Toffee, Ice Cream <i>Best with Red Squirrel Gingernut Liqueur £5</i>	£7

## ALL-TIME FAVOURITES

<i>dbb</i>	<b>Sticky Toffee Pudding.</b> Toffee Sauce, Vanilla Ice Cream <i>Try with Armagnac £8</i>	£7
<i>dbb</i>	<b>Traditional Cranachan.</b> Cream, Whisky, Honey, Raspberries, Oats <i>Best with Glayva £4</i>	£7
	<b>Selection of Scottish Cheeses.</b> Celery, Biscuits, Chutney <i>For extra £5 complement the Fine Cheeses Selection with a glass of Port Or try with Orkney Dark Island Reserve 330ml £10 The Extraordinary Orcadian Ale Aged in Whisky Casks</i>	£9
<i>dbb</i>	<b>Finest Scottish Dairy Ice Creams.</b> Today's Selection <i>Best with Crème de Menthe £3</i>	£6

## TEA / COFFEE / CHOCOLATE

Served with our very own homemade **Glencadam Fudge or Tablet**  
*(also available to take away in a gift box for £5)*

<b>Tea Pot for one.</b> <i>Traditional, Earl Grey or Green</i>	£2
<b>Tea by the Cup.</b> <i>Traditional, Earl Grey, Green, Peppermint, Camomile or various other flavours</i>	£2
<b>Coffee 2 Cup Cafetiere.</b> <i>(Decaffeinated available)</i>	£5
<b>Espresso/ Cappuccino / Latte / Hot Chocolate</b>	£3

## LIQUEUR COFFEE / SPECIAL SINGLE MALT LIQUEUR COFFEE

Freshly Brewed Coffee flavoured with Liqueur  
and topped with Fresh Double Cream

Grouse Scotch - Whisky	£6	Irish Coffee - Jameson	£7
Highland - Drambuie	£7	Irish Cream - Baileys	£7
Highland Special - Glenmorangie	£8	Martell French - Brandy	£8
Local Fettercairn Malt	£8	Calypso - Tia Maria	£7
Local Glencadam Malt	£7	Italian - Amaretto	£7
Jack Daniel's Tennessee	£7	Seville - Cointreau	£7