

THE CLUBHOUSE

At Fairmont St Andrews, we pride ourselves on sourcing seasonal and local produce from the finest farms and suppliers in Scotland. Executive chef, Alan Matthew and restaurant chef James Hill have tailored this dinner menu to showcase only the very best ingredients and their passion for promoting local food and drink.

STARTERS

East Neuk Crab, dill crème fraiche, apple purée, pickled cucumber and celery, bread wafers and lemon dressing £9 (N)

Cairnsmore Goat's Cheese, beetroot and heirloom tomato, spring onion, crushed walnuts and tomato jam £8 (V) (G)

Basket of Breads, wholemeal, sour dough and soda £4 (V)

Isle of Skye Smoked Salmon, Hand carved at table with lemon, red wine shallots, capers and soda bread £9 (N) 

Confit Duck Leg, soy and honey, ginger bread crisps, cashew nuts, duck liver parfait, poached pear £8

Hot Smoked Salmon Salad, fennel coleslaw, tomato confit, quails egg and toasted sour dough £8 (N) 

West Coast Scallops, cauliflower purée, Speyside black pudding and our greenhouse salad £11 (N)

Wood Pigeon Breast, artichoke purée, wild mushrooms and pea sauce £8 (G) (N)

St Andrews Bay Lobster Bisque, garlic aioli and sour dough bread £7 (G) (N)

GRILL (G) (N)

Rare Breed Pork Cutlet 225g £24

Black Isle Dry-Aged Beef

Rib-Eye Steak 225g £28

Fillet Steak 160g £30

Sirloin Steak 225g £29

All served with thick cut chips, confit tomato, French beans, dressed rocket and pepper corn sauce

MAINS

Loin of Ayrshire Pork, slow-cooked belly, apple purée, Speyside black pudding, cabbage, carrots and turnip, cider sauce £19 (G) (N)

Perthshire Chicken Breast, sweet potato, smoked bacon, red onion, garlic spinach and haricot beans with pan juice gravy £19 (G) (N)

Fillet of Sea Bass, buttery cockle and clam herb broth, new season potatoes £18 (G) (N) 

Cod Fillet, potato purée, asparagus, creamed cabbage with smoked bacon, samphire and brown shrimp sauce £18 (G) (N)

Butternut Squash Gnocchi, spring vegetables, Strathdon blue cheese, maize butter sauce, wilted wild garlic £16 (V) (N)

SIDES

Thick-Cut Chips £2 (V) (G) (N)

Mashed Potatoes £2 (V) (G) (N) 

French Beans with smoked bacon £2 (G) (N)

Mixed Salad £2 (V) (G) (N) 

DESSERTS

St Andrews Bay Sticky Toffee Pudding with Whisky-soaked Sultana, caramel sauce and vanilla ice cream £6 (V)

Passion Fruit Cheesecake, macerated raspberries, coconut sorbet £6 (V) (N)

Dark Chocolate and Green Tea Mousse, gooseberries, mango sorbet £6 (G) (V) (N)

Baked Blood Orange Meringue Tart, lemon macaroon, yoghurt ice cream £6 (V)

Poached Rhubarb and Strawberry Parfait, strawberry and elderflower sorbet £6 (V) (N) 

Ice Creams and Sorbets £2 per scoop (V) (N)

Scottish Cheese Platter £9 (V) (N)

A full list of allergen content is available upon request from your server
(V) Vegetarian (N) Contains nuts or traces of nuts
(G) Gluten Free

Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness.



Additionally, we are pleased to offer you Lifestyle Cuisine Plus, nutritious meals designed around select dietary needs and diet dependent requirements.



We in Fife pride ourselves on using our local suppliers to bring to you the best of our kingdoms produce our monthly dishes are developed and created by our kitchen using their seasonal produce. www.foodfromfife.co.uk

