



**Fairways**  
Brasserie & Grill

**We source all our produce from local producers & farmers as well as across Scotland. Our meat, fish & vegetables are delivered fresh every day.  
Seasonal & sustainable!**

**Starters**

Soup of the Day (v & vegan)  
crusty bread roll  
£7.00

Garlic, Herb & Chorizo King Prawns  
toasted ciabatta  
£9.00 (dbb +£3.50)

Haggis & Pork Scotch Egg  
HP hollandaise sauce  
£8.50 (dbb +£3.00)

Duck & Cognac Pate  
apple chutney, focaccia  
£8.50 (dbb +£2.50)

Warm Goats Cheese Salad (v)  
honey walnuts, beetroot, balsamic  
£8.50 (dbb +£3.00)

Onion Bhaji Chaat ( df, v & vegan)  
coconut yogurt, mango & chilli, mint chutney, tamarind, pomegranate  
£8.50 (dbb +£3.00)

**gf = gluten free. df = dairy free**

**Some dishes may contain nuts. Please let us know if you have any dietary requirements/food allergies**  
**dbb – extra supplement charge on dinner, bed & breakfast package for hotel residence**



## Fairways Brasserie & Grill

### Main Meats

#### “The Glenly Welly”

Aberdeen Angus fillet steak wrapped in mushroom duxelle & puff pastry  
braised kale, rainbow carrot, madeira jus

£34.50 (dbb £10.00)

Recommended w/dauphinoise potatoes - £3.50

Note: please allow 30 minutes. Why not have a starter while waiting?

#### Roasted Loin of Venison

savoy, swede, carrot & pancetta, red wine & dark chocolate sauce

£24.50 (dbb +£10.00)

Recommended w/dauphinoise, hand cut triple cooked chips, creamy mash - £3.50  
extra mixed green vegetables - £3.50

#### Pan Roasted Guinea Fowl

wild mushroom & tarragon creamed pearl barley, roasted beetroot

£20.00 (dbb +£7.50)

Recommended w/dauphinoise, hand cut triple cooked chips, creamy mash - £3.50  
Recommended w/mixed green vegetables - £3.50

### The Grill

#### 28-day Aged Aberdeen Angus 8oz Ribeye (gf, df)

roast vine tomatoes, portobello mushroom, hand cut triple cooked chips

£28.50 (dbb £8.50)

Sauces: peppercorn sauce or garlic & herb butter £1.50

Add: fried egg: £1.50

Recommended w/mixed side salad or mixed seasonal vegetables £3.50

#### Highlander Burger (df)

Aberdeen Angus chuck & brisket handmade burger, toasted brioche bun,  
gem lettuce, tomato, pickle, skin on fries, sriracha sauce

£18.50 (dbb £3.50)

Add: bacon, mature cheddar, fried egg, black pudding, haggis £1.50 each

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### The Sea

Luxury Fish Pie (gf)  
salmon, smoked haddock, king prawn, scallop, boiled egg, creamy herb sauce  
topped with cheesy mash

£20.00 (dbb £7.00)

Recommended w/ tripled cooked hand cut chips - £3.50

Recommended w/mixed green vegetables - £3.50

Ale Battered Arbroath Haddock (df)  
hand cut triple cooked chips, crushed minted peas, lemon tartar sauce

£18.50 (dbb £4.50)

Recommended w/mixed side salad - £3.50

Recommended w/mixed green vegetables - £3.50

### The Land

“The Veggie Welly”  
Roasted butternut squash, spinach, peppers & chestnut mushroom wrapped in  
puff pastry, braised kale, veggie gravy

£19.50 (dbb £3.50)

Recommended w/dauphinoise, hand cut triple cooked chips, creamy mash - £3.50

Chickpea, Aubergine & Potato Curry (v & gf & vegan)  
fragrant basmati rice

£19.00 (dbb £3.00)

Recommended w/ mini garlic naan - £1.50

### Accompaniments for One £3.50

dauphinoise potatoes	hand cut triple cooked chips	skin on fries
creamy mash	buttered mixed green vegetables	mixed salad

### Kids (under 8 years) £9.95

Burger & fries (df)

Chicken goujons, fries, baked beans (df)

Mac & cheese, sweetcorn

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**Desserts**

Pear & Apple Crumble  
Arran vanilla ice cream  
£8.00

Blackberry Panacotta  
orange shortbread  
£8.00

Baileys & Chocolate Cheesecake  
Arran salted caramel ice cream, raspberry coulis  
£8.00

Sticky Toffee Pudding  
warm toffee sauce, Arran vanilla ice cream  
£8.00

Rum & Raisin Ice Cream  
Black cherry compote  
£8.00

Cheese plate for One  
Selection of Scottish cheeses  
crunch extra mature cheddar, blue murder stilton, brie mist  
homemade chutney, grapes, oatcakes  
£9.50 (dbb £3.00)

**Liqueurs**

Irish coffee	£8.50	Baileys (50ml)	£5.00
Kahlua (50ml)	£5.00	Cointreau (50ml)	£5.00
Amaretto (50ml)	£5.00	Courvoisier (50ml)	£5.00
Sherry (50ml)	£5.00	Port (50ml)	£5.00

**How about an espresso martini?**  
**How about a wee dram from our award-winning whisky bar?**  
**Selection of herbal teas, coffee & hot chocolates**

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