



**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

Grilled Squid (df)  
tabouleh, yellow pepper sauce, rocket & burnt lemon  
£8.25 (dbb +£3.50)

Salmon & Dill Scotch Egg  
hollandaise sauce  
£8.50 (dbb +£3.50)

Chicken Liver & herb Pate  
roasted peaches, focaccia  
£8.00 (dbb +£2.50)

Vegetable Samosa Chaat (v & vegan & df)  
yogurt, mango & chilli, mint chutney, tamarind, pomegranate  
£8.00 (dbb +£3.00)

Italian Burrata  
green pesto, roast baby tomatoes, balsamic, basil, crouton (v)  
£8.25 (dbb +£3.50)

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 group dinner, bed & breakfast package**



## Fairways Brasserie & Grill

### Main Meats

#### "The Glenny Welly"

Aberdeen Angus fillet steak wrapped in mushroom duxelle & puff pastry  
braised savoy cabbage, asparagus tips, madeira jus

£33.50 (dbb £10.00)

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

Recommended w/dauphinoise potatoes - £3.50

#### Herb Crusted Rump of Lamb

borlotti, black bean, spinach & tomato stew

£19.75 (dbb +£6.00)

Recommended w/mixed green vegetables - £3.50

Recommended w/creamy mash, or dauphinoise or hand cut chunky chips - £3.50

#### Cornfed Chicken Supreme (gf)

chargrilled sweet peppers, creamy tarragon & wild mushroom orzo

£19.00 (dbb +£5.00)

Recommended w/creamy mash, or dauphinoise or hand cut chunky chips - £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 chips

£27.50 (dbb £5.50)

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 burger, toasted brioche bun,  
gem lettuce, tomato, pickle, skin on fries, sriracha sauce

£17.50 (dbb £3.50)

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

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### The Sea

#### Grilled Seabass Fillet (gf)

creamy grilled artichoke & herb risotto, tomato & lemon salsa

£19.50 (dbb £5.50)

Recommended w/creamy mash, or dauphinoise or hand cut chunky chips - £3.50

Recommended w/mixed green vegetables - £3.50

#### Ale Battered Arbroath Haddock (df)

hand cut chips, crushed minted peas, lemon tartar sauce

£18.00 (dbb £4.50)

Recommended w/mixed side salad - £3.50

### The Land

#### Spicy potato, bean & cauliflower burger (v)

smashed avocado, sriracha sauce, toasted brioche bun, fries

£17.50 (dbb £3.00)

Add: cheddar or halloumi £1.50 each

#### Thai Coconut Vegetable Curry (v & gf & vegan)

sweet potato, cauliflower, courgette, green bean & chickpea

fragrant basmati rice

£18.50 (dbb £3.00)

#### **Accompaniments for One** £3.50

dauphinoise potatoes

skin on fries      creamy mash

buttered mixed green vegetables

Mixed salad

#### **Kids (under 8 years)** £9.50

Fish & chips (df)

Chicken goujons, fries, peas (df)

Mac & cheese, sweetcorn

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**Desserts**

Apple & Summer Berry Crumble  
Aaron raspberry ripple ice cream  
£7.75

“Edzell Mess”  
strawberries, rhubarb, meringue & whipped cream  
£7.75

Mango & Pineapple Crème Brûlée  
stem ginger shortbread  
£7.75

Chocolate & Caramel Tart  
banana ice cream  
£7.75

Sticky Toffee Pudding  
warm toffee sauce, Arran vanilla ice cream  
£7.75

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 chocolate**

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