

THE OLD CLUBHOUSE

19TH HOLE BITES

Chunky chips roast garlic aioli	£6
Ardfern black pudding sausage roll home made brown sauce	£6
Gordal olives <i>GF, V</i>	£5
Smoked nuts <i>GF, V</i>	£5
Sourdough & salted butter	£5

OPENING SHOTS

Roast tomato soup <i>VE</i> basil & pine nut pesto , E.V.O.O.	£7
Cullen skink <i>GFA</i> smoked haddock, potato, leek, chive oil, poached egg	£9
Kintyre smokehouse salmon pate <i>GFA</i> pickled cucumber, oatcakes	£10
Ardfern black pudding date & apple ketchup, cider sauce, bitter leaf salad	£10
House made haggis nachos smoked Kintyre cheddar, peppercorn sauce, tomato & corn salsa	£11
King prawn scampi 1000 island dressing	£9

FROM THE BUNKER

All served with skinny fries

Beef burger American cheese, pickled onion, tomato, lettuce, burger sauce	£17
Buttermilk fried chicken hot honey, ranch mayo, pickled chilli, lettuce, brioche	£16
Beetroot & quinoa burger <i>VEA</i> red pepper relish, pickled onion, tomato, lettuce, brioche bun	£16

THE FRONT NINE

Caesar salad <i>GFA</i> smoked anchovy, garlic croutons, Sardinian pecorino, soft boiled egg	£14
Waldorf salad <i>V</i> chicory, apple, celery, blue cheese & walnut salad <i>add chicken or hot smoked salmon + £5 each</i>	£13

THE BACK NINE

Chicken schnitzel fried hens egg, confit garlic & parsley butter	£18
Beer battered fish & chips <i>GF</i> mushy peas, tartare sauce, lemon	£19
Sole 'grenobloise' <i>served on the bone GFA</i> brown butter, caper, lemon, croutons, parsley	£24
Dry aged Rib-eye steak <i>GF</i> fries, watercress & shallot salad, peppercorn sauce	£34
Home made pie of the week <i>ask your server for more details</i>	£19
Home made haggis bashed neeps, creamed tatties, whisky sauce <i>choose from lamb or vegetarian haggis</i>	£18

CLUBHOUSE SIDES

Chunky chips or skinny fries <i>GF, V</i> <i>choose from regular or cajun</i>	£5
Salt & vinegar onion rings <i>V</i>	£6
Confit potatoes <i>GF</i> garlic & parsley butter	£6
Green salad <i>GF, V</i> roast garlic & buttermilk dressing	£7
Sprouting broccoli <i>GF, V</i> lemon & hazelnut	£7

FINAL PUTT

Affogato <i>GF</i> vanilla ice cream, whisky soaked prunes, espresso <i>add Springbank whisky +£6.50</i>	£6.50
Strawberry pavlova <i>GF</i> creme fraiche, pink peppercorn, raspberry ripple ice cream	£8
Sticky toffee & ale pudding <i>GF</i> salted butterscotch, vanilla ice cream	£9
Chocolate tart <i>VE</i> mango & passionfruit sorbet <i>vegan</i>	£8