THE FIRST TEE

Enjoy a selection of pastries, cereals, yoghurt, fresh fruit & juices, local cheese & meats from our buffet table

Organic oat porridge, local honey
freshly prepared in our kitchen GF
non dairy alternative available
add Springbank Whisky £4.50
please ask your server to order

All of the below are freshly prepared to order from the kitchen.
Please make your server aware of any allergies or dietary requirements before ordering.

FROM THE DUNES

Full Scottish breakfast
eggs any style

Full vegetarian breakfast
eggs any style V, VEA

CLUBHOUSE CLASSICS

Hot smoked salmon
soft scramble, buttered crumpet

Streaky bacon
soft scramble, cheddar cheese, sourdough toast

Avocado V
soft scramble, chives, cheddar cheese, sourdough toast

Eggs Florentine V
breakfast muffin, poachers, buttered spinach, hollandaise

Eggs Benedict
breakfast muffin, ham hough, poachers, hollandaise

Grilled smoked kippers GF
parsley & garlic butter, sourdough toast

MAIN COURSE £35 · TWO COURSES £49 · THREE COURSES £59

SNACKS

Cumbrae Oyster 3.5ea
shallot mignonette, lemon or hot sauce

Crispy lamb shawarma 4.5
harissa aubergine,
labneh,mint

Tempura oyster 4.5ea
buffalo sauce & ranch dressing

Loch Fyne crab 6
brown butter crumpet, coriander,
pickled kohlrabi, granny smith apple

BREAD FOR THE TABLE

Warm sourdough
honey & home smoked salted butter

STARTERS

West Coast scallops
black pudding, cauliflower, preserved citrus & shellfish vinaigrette

Shetland mussels & Loch Fyne langoustine
red pepper piperade, cider, black garlic, parsley & sourdough crisps

Kintyre Smokehouse salmon
citrus crème fraîche, fennel & watercress salad, shallot vinaigrette & rye toasts

Isle of Wight tomatoes
black pepper ricotta, mint pesto, toasted pine nut & aged balsamic

MAINS

BBQ Monkfish
crispy courgette, smoked mussels &
shellfish & caviar butter sauce

Skipness sika deer
kofta, chorizo jam, roasted beetroot,
blackberry, juniper & port sauce

Summer vegetable risotto
aged parmesan, black truffle butter

FROM THE GRILL

Whole West Coast lobster
confit garlic & parsley butter
grilled or steamed
£15 supplement

340g lamb Barnsley chop
mint sauce & lamb jus

230g Ayrshire beef fillet
house mustard & green peppercorn sauce
£10 supplement

SIDES FOR THE TABLE

Confit potatoes
herb butter & smoked sea salt

Green salad
roasted garlic & buttermilk dressing

Peas à la Française
smoked bacon, onion & baby gem

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A discretionary 12.5% service charge will be added to your bill.

Sunday Menu

MAIN COURSE £26 · TWO COURSES £33 · THREE COURSES £39

SNACKS

Cumbrae Oyster 3.5ea
shallot mignonette, lemon or hot sauce

Tempura oyster 4.5ea
buffalo sauce & ranch dressing

Crispy lamb shawarma 4.5
harissa aubergine, labneh,mint

Loch Fyne crab 6
brown butter crumpet, coriander, pickled kohlrabi, granny smith apple

BREAD FOR THE TABLE

Warm sourdough
home smoked salted butter

STARTERS

Tomato soup
smoked haddock, potato, leek, chive oil, poached egg

Shetland mussels
red pepper piperade, cider, black garlic, parsley & sourdough crisps

Kintyre Smokehouse salmon
citrus crème fraîche, fennel & watercress salad, shallot vinaigrette & rye toasts

Isle of Wight tomatoes
black pepper ricotta, mint pesto, toasted pine nut & aged balsamic

MAINS

Grilled sole
crispy courgette, smoked mussels, shellfish & caviar butter sauce

Skipness sika deer
kofta, chorizo jam, roasted beetroot, blackberry, juniper & port sauce

Summer vegetable risotto
aged parmesan, black truffle butter

ROASTS

All roasts served with seasonal puree & Yorkshire pudding

Chateaubriand of beef
bone marrow gravy

Monkfish tail
chive & smoked butter sauce

Cauliflower steak
chive & smoked butter sauce

SIDES FOR THE TABLE

Roast potatoes

Glazed carrots

Peas à la Française
smoked bacon, onion & baby gem

please make your server aware of any allergies or dietary requirements before ordering.

A discretionary 12.5% service charge will be added to your bill.