CLARETS

CAFÉ & BRASSERIE

Dinner on the Links | Thursday - Saturday

Snacks

Focaccia & EVOO - *5*

St Andrews Cheddar Hash Brown - *8*

Gordal Olives - *4*

"CFC" Clarets Fried Chicken - *11*

Starters

Cullen Skink
Smoked haddock - 12

Heritage Beetroot Salad
Goat's cheese, chicory & candied walnuts - 11

Scottish Smoked Salmon
Buttered crumpets & crème fraîche - 14

Scottish Wild Mushrooms on Toast
St Ewe poached egg, garlic butter - 12

Chicken Liver Parfait
Plum chutney & toasted brioche - 12

Mains

Braised Beef Feather Blade
Our mash, glazed carrot, claret jus - 28

Our Chicken Kiev
Bacon & shallots, château potatoes - 22

Herb-Crusted Shetland Cod
Crushed celeriac, warm tartare butter sauce - 26

Homemade Ravioli
Ricotta & spinach, pine nuts, roasted squash - 18

Scottish Ribeye
Peppercorn sauce, rocket & parmesan salad - 38

Buttered Monkfish for Two
"Indian style", roasted prawns, tea-braised rice - 60

"Frite Menu"

Moules
Shetland Mussels & white wine - 25

Fish
Battered haddock, mushy peas, tartare sauce - 18

Steak
Flat iron & garlic butter - 19

Smash Burger
Dry-aged beef, cured bacon, smoked cheese & house sauce - 20

Sides

Salad
Caesar - 10 | *Rocket & parmesan - 7*

Potato
Chunky or skinny - 6 | *our Mash & "gravy" - 8*

Veg
Fine beans with toasted almonds - 6
Creamed spinach - 6

Desserts

Clarets Sticky Toffee
Toffee sauce & salted caramel ice cream - 9

Bread & Butter Pudding
Apricot compote - 9

Classic Sherry Trifle
Grandad's recipe - 10

Dark Chocolate After Eight Marquise
Madagascar vanilla ice cream - 11

Scottish 3-Cheese Selection
Crackers & chutney - 12

Please inform us of any allergies and intolerances. Whilst we do all we can to accommodate food intolerances & allergies, we are unable to guarantee that dishes will be completely free of traces. Please note a discretionary 10% service charge will be added to your bill.