



TOM MORRIS

BAR & GRILL

Using the beautiful countryside that surrounds us we only use the finest ingredients. From our award-winning locally reared beef to some of the finest shellfish in the world, Tom Morris Bar & Grill is a culinary destination steeped in the traditions and history of our local area.



SCOTTISH, FRESH,
SIMPLE.



ALL DAY MENU

ON TOAST

Club Sandwich

Granary toast, Jospers grilled chicken breast, smoked bacon, Kilduncan free range egg mayonnaise gem lettuce & tomato. £11

George Campbell's Smoked salmon

Pickled cucumber, dill crème fraiche on crispy sourdough. £8.50

Steak sandwich

Scotch beef rump, melting onions, Kilduncan free range egg & wild rocket. £13

Tom's Rarebit

Anster cheddar & Tom Morris Ale rarebit, pickled red onions, watercress on toasted sourdough. £8.50

Roast beetroot

Whipped Katy Rodgers peppered crowdie, candied walnuts on sourdough toast. £8.50

TEEING OFF

Cullen skink

George Campbell's smoked Haddy, leeks & potato, Anster cheese toast. £6.50

Cock a leekie Scotch egg

Just set Kilduncan free range egg, prune jam & pickled tomato. £7

Haggis tweeds

Clapshot & Glenturret whisky sauce. £6.50

Treacle & Glenturret Whisky cured salmon

Soda bread, Katy Rodgers herb crowdie & lemon oil. £10

Fife Buffalo farm Mozzarella

Roast baby beets, heather honey & roast hazelnuts. £7.50

JOSPER GRILL

Our Jospers chargrill oven cooks at ultra-high temperatures to retain food's natural moisture & flavour. Steaks are charred & caramelised on the outside yet tender inside. Our Beef is always Scotch & dry aged for 28 days for a full flavour & tenderness.

Chateaubriand 600g

for 2 to share

Served with charred shallot, potato croquette & a choice of sauce. £75

Sirloin 800g

for 2 to share

On the bone for extra flavour. Served with charred shallot, potato croquette & a choice of sauce. £70

Sirloin 400g £35

Clubhouse steak on the bone.

Fillet 250g £34

Ribeye 350g £35

Rump 350g £19

Scottish lamb leg steak. £19

Buttermilk pork chop 300g £16

Lemon & wild garlic Grampian chicken thigh skewer £14

All dishes served with charred shallot, potato croquette & a choice of sauce.

Sauces

Béarnaise

Peppercorn

Beer & bone marrow sauce

Seaweed & garlic butter

AT THE 9TH

Fish & chips

Old Toms ale batter, mashed peas, tartar sauce & charred lemon. £15.50

Roast hake fillet

Curried mussel, carrot & leek stew. £18

Old Tom's Greenkeepers pie

Slow cooked Scotch beef cheek, crisp puff pastry, root vegetables & butter mash. £15

Rarebit cauliflower steak

Charred leeks, black garlic puree & parsley oil. £16

Grampian chicken salad

Seared Grampian chicken fillet, bell peppers, garlic & rosemary dressing. £16

Tom's Burger

Balgove farm beef burger, Anster cheddar, crispy bacon, baby gem, beef tomato, mustard mayonnaise & double cooked chips. £15.50

SIDES

Wild Hearth Artisan breads & Scottish butter £4.50

Herb marinated giant olives £4

Clapshot £3.50

Double cooked chips £3.50

Scottish Caesar salad £5

Macaroni cheese £4.50

Crispy onions £3.50

AT THE 18TH

Lemon meringue pot

Shortbread crunch, lemon curd, toasted meringue. £6.50

Banana Split

Vanilla & toffee ice cream, chocolate sauce, toasted almonds & sweet vanilla cream. £6.50

Selection of Jannettas Ice Creams £2 per scoop.

Vanilla panna cotta

Local berries, honeycomb & berry syrup. £6.50

Chocolate & Dundee

marmalade delice
Vanilla cream, candied kumquat. £7

St. Andrews mess

Local raspberries, crushed meringue, honey & sweetened cream. £6.50

Selection of Scottish cheeses

Wild hearth fruit toast & Clubhouse chutney. £8.50