



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. *£10.50*

George Campbell's smoked salmon - Pickled cucumber, dill crème fraîche on crispy sourdough. *£8.50*

Tom's Rarebit - Anster cheddar & Tom Morris Ale rarebit, pickled red onions & watercress served on toasted sourdough. *£8.50*

TEEING OFF

Cullen skink - George Campbell's smoked haddock, leeks, potato & Anster cheese toast. *£6.50*

Haggis tweeds - Clapshot & Glenturret whisky sauce. *£6.50*

Treacle & 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*

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 beef cheek, crisp puff pastry, root vegetables & butter mash. *£15*

Rarebit cauliflower steak - Charred leeks, black garlic puree & parsley oil. *£16*

Tom's Burger - Mature Scottish cheddar, crispy bacon baby gem, beef tomato, red onion, mustard mayonnaise & double cooked chips. *£15.50*

JOSPER GRILL

Our Jospers charrill 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, always Scotch & dry aged for 28 days for a full flavour & tenderness.

Clubhouse steak 400g *£35*
Sirloin on the bone for extra flavour.

Ribeye 350g *£35*

Rump 350g *£19*

Lemon & wild garlic Grampian chicken thigh skewer. *£14*

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

SAUCES

- Béarnaise
- Peppercorn
- Beer & bone marrow sauce
- Seaweed & garlic butter

SIDES

Clapshot *£3.50*

Double cooked chips *£3.50*

Scottish Caesar salad *£5*

Macaroni cheese *£4.50*

Crispy onions *£3.50*

Wild Hearth Artisan breads & Scottish butter *£4.50*

SUNDAY ROAST

Slow roast rump of Scotch beef
Served with beef dripping roast potatoes, Yorkshire puddings, carrots, greens, roasted shallots, garlic & bone marrow gravy. *£15*

*Available Sundays only.
To book please ask your server.*

AT THE 18TH

Selection of Jannetta's ice creams
£2 per scoop

Lemon meringue pot - Shortbread crunch, lemon curd, toasted meringue *£6.50*

Chocolate & Dundee marmalade delice
Vanilla cream, candied kumquat *£7*

Selection of Scottish cheeses - Wild heart fruit toast, clubhouse chutney *£8.50*