















THE
CASTLE COURSE

Menu

Scottish produce and hearty golfers fayre



Allergen Key

- | | |
|---|---|
|  Celery |  Molluscs |
|  Crustaceans |  Nuts |
|  Eggs |  Peanuts |
|  Fish |  Sesame |
|  Lupin |  Sulphites |
|  Milk |  Soya |
|  Mustard | |

Cereals Containing Gluten

- | | |
|---|--|
|  Wheat |  Barley |
|  Rye |  Oats |

Starters







Homemade Soup of the Day £4.95

served with crusty bread (ask server for allergens)

please ask your server if you would prefer Scottish oatcakes

Cullen Skink £7.50

traditional Scottish soup of creamy smoked haddock, potato and leeks served with white bloomer loaf

Roasted Cauliflower  £7.50

bulgur wheat tabbouleh salad and coriander yoghurt

Haggis, Neep and Tattie Cake £7.50

served with a whisky cream sauce






Mussels £8.50

white wine and garlic cream with bloomer loaf

Castle Course Seafood Platter £9.50

Uig Lodge smoked salmon, sweet cured herring, oak smoked salmon and peppered mackerel with horseradish cream and lemon with brown bread and butter

Mains

Lamb Curry £14.50

with boiled rice, warm flat bread and cucumber raita



Beef Chilli £12.50

with boiled rice, tortilla chips, cheese and sour cream



Beef Burger £13.50

with homemade coleslaw and fries



With Chilli £15.25



Chargrilled Castle Burger £15.25

cheese, bacon, onion rings, lettuce and tomato in a soft brioche bun with homemade coleslaw and fries



10oz Scotch Ribeye £22.50

served with fries, watercress and grilled vine tomatoes

Chicken Meatballs £12.50

penne pasta, spiced tomato sauce, Parmesan and rocket



Macaroni and Cheese £8.50



Steak Pie £12.50

made with our own Tom Morris Ale and served with mashed potatoes and peas



Roasted Vegetables Penne Pasta £8.50

spiced tomato sauce, Parmesan and rocket



Fish & Salads

Lobster Macaroni and Cheese £15.50



Lightly Battered Scottish Haddock £15.50

served simply with garden peas, fries and homemade tartare sauce



Pan Seared Scottish Salmon £14.50

stir fry vegetables, noodles and Asian dressing



Classic Caesar Salad £9.50

romaine lettuce tossed in olive oil and lemon juice, crisp croutons, shaved parmesan and Caesar dressing, with or without fresh anchovies



Chicken Caesar Salad £13.50

chargrilled breast of chicken, romaine lettuce tossed in olive oil and lemon juice, crisp croutons, parmesan and Caesar dressing, with or without fresh anchovies



King Prawn Caesar Salad £15.00

poached king prawns, romaine lettuce tossed in olive oil and lemon juice, crisps croutons, shaved parmesan and Caesar dressing, with or without fresh anchovies



Allergen Key

Celery Crustaceans Eggs Fish Lupin
 Milk Mustard Molluscs Nuts Peanuts
 Sesame Soya Sulphites


Cereals Containing Gluten

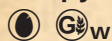
Wheat Rye Barley Oats


Sides

Castle Clubhouse Salad  £3.50



Crispy Fries and Black Pepper Mayonnaise  £3.50



Crispy Onion Rings  £3.50



Snacks

Beef Chilli Nachos £5.00

melted cheese, sour cream



Chicken Goujons £5.00


with Smoked Aioli



Haggis Fritters £5.00

with Mustard Mayonnaise



Garlic & Herb Ciabatta Bites  £5.00

with a dip of your choice



- BBQ 
- Smoked Aioli 
- Mustard Mayonnaise  



Sandwiches

made with extra thick malted loaf, garnished with hand cooked crisps and with one of the following fillings:

Smoked Salmon and Cream Cheese £8.50

🐟 🐟 🥛 🌾🌾 🌾🌾 🌾🌾 🌾🌾

Scotch Roast Beef and Horseradish £8.50

🐟 🥛 🥚 🍷 🌾🌾 🌾🌾 🌾🌾 🌾🌾

St Andrews Cheddar and Ham £7.50

🐟 🥛 🌾🌾 🌾🌾 🌾🌾 🌾🌾

St Andrews Cheddar and Branston Pickle 🍷 £6.50

🐟 🥛 🍷 🌾🌾 🌾🌾 🌾🌾 🌾🌾

Egg and Rocket 🍷 £6.50

🐟 🥚 🥛 🌾🌾 🌾🌾 🌾🌾 🌾🌾

Chicken and Bacon Mayonnaise £7.50

🐟 🥚 🥛 🌾🌾 🌾🌾 🌾🌾 🌾🌾

Tuna Mayonnaise £7.50

🐟 🐟 🥚 🥛 🌾🌾 🌾🌾 🌾🌾 🌾🌾

Steak Ciabatta £11.50

served with caramelised onions and mustard mayonnaise

🍷 🥚 🐟 🍷 🌾🌾 🌾🌾 🌾🌾

Castle Club Sandwich £11.50

bacon, chicken, lettuce and sliced cheese

🐟 🥛 🌾🌾 🌾🌾 🌾🌾

Allergen Key

🐟 Celery 🐟 Crustaceans 🥚 Eggs 🐟 Fish 🐟 Lupin
🥛 Milk 🍷 Mustard 🍷 Molluscs 🐟 Nuts 🐟 Peanuts
🍷 Sesame 🐟 Soya 🍷 Sulphites

Cereals Containing Gluten

🌾🌾 Wheat 🌾🌾 Rye 🌾🌾 Barley 🌾🌾 Oats

Mains

made from ingredients not containing gluten

Breaded Scottish Haddock £15.50

served simply with garden peas, fries and homemade tartare sauce



10oz Scotch Ribeye £22.50

served with fries, watercress and grilled vine tomatoes

Classic Caesar Salad £9.50

crisp croutons, romaine lettuce tossed in olive oil and lemon juice, crisp croutons, shaved parmesan and Caesar dressing, with or without fresh anchovies



Chicken Caesar Salad £13.50

chargrilled breast of chicken, romaine lettuce tossed in olive oil and lemon juice, crisp croutons, shaved parmesan and Caesar dressing, with or without fresh anchovies



King Prawn Caesar Salad £15.00

poached king prawns, romaine lettuce tossed in olive oil and lemon juice, crisp croutons, shaved parmesan and Caesar dressing, with or without fresh anchovies



Beef Chilli £12.50

with boiled rice, tortilla chips and sour cream



Lamb Curry £14.50

served with boiled rice, warm flat bread and cucumber raita



Vegan

Thai Vegetable Curry £9.95

with sticky rice

Shallot Tarte Tatin £9.95

house salad



Chocolate Iced Dessert £1.80



Vanilla Iced Dessert £1.80



Desserts

Chocolate Sundae  **£7.50**

two scoops dark chocolate and one scoop mint chocolate chip ice cream, milk chocolate sauce and whipped cream



Sticky Toffee Pudding **£7.50**

toffee sauce and vanilla ice cream



Pear Frangipane Tart **£7.50**

creme fraiche sorbet
















Ice Cream  *per scoop* **£1.80**





please ask your server for today's flavours



Allergen Key

 Celery  Crustaceans  Eggs  Fish  Lupin
 Milk  Mustard  Molluscs  Nuts  Peanuts
 Sesame  Soya  Sulphites

Cereals Containing Gluten

 Wheat  Rye  Barley  Oats

Taste Our Best

Here at the Home of Golf we pride ourselves on providing some of the finest and freshest ingredients from local suppliers in our three Clubhouses and other facilities across the Links.

In our search to provide you with a taste of the finest food and drink on Scotland's land and shores we have highlighted what we consider to be some of the best.

- 1 Our smoked salmon is from Uig Lodge smokehouse on the Isle of Lewis in the Western Isles.
- 2 Stornoway black pudding comes from the award winning McLeod's.
- 3 Scabster on the North East tip of Scotland provides us with some of our haddock as does Peterhead further round the coast who also provide us with cod.
- 4 Dunning in the heart of Perthshire is where Simon Howie, award winning butcher, supply us with our lamb, pork, poultry and beef. We are members of the Scotch Beef Club and our beasts are either Simmental or Charolais Angus cross.
- 5 George Campbell and Sons in Perth supply us with fresh Hebridean salmon, oak roast salmon, shellfish from the West coast and specialty fish products.
- 6 The Kingdom of Fife spoils us with some quality artisan and local producers: Graham's Dairy in Cowdenbeath for ice cream and Wild Taste in Glenrothes for Scottish charcuterie, rapeseed oil and chutneys. Other local suppliers include our free range egg supplier D.Blyth and Sons in Leven, St Andrews Cheese Company, McGregors dairy products and Pittenweem FMA (Fishermans Mutual Association) Lobster and Langoustine.
- 7 St Andrews based company Energy to Run supply us with energy bars, MACEBAR.
- 8 Pickled in Scotland, based in Edinburgh supply us with a selection of Scottish fruit cheese and jellies.
- 9 Raith Fruits in Kirkcaldy supply us with all of our fresh fruit and vegetables.
- 10 Locally distilled gins from Eden Mill, sited just outside St Andrews. We now also stock a selection of bottled beers and draught IPA from the St Andrews Brewing company, which are crafted within the town itself.
- 11 Fior Fruit from Monimail in Fife are a small, artisan fresh juice supplier.
- 12 Freshly baked bread from just over the Tay at Clark's Bakery in Dundee.
- 13 Mackays in Arbroath have been making marmalades, preserves and curds for over 70 years and are proud of their heritage and authentic products.
- 14 Miko is one of the oldest coffee roasters in the world with their head office in East Kilbride.



1

2

3

4

5

12

13

10

11

7

6

9

14

8

standrews.com



Images courtesy of the University of St Andrews Library