



THE
CASTLE COURSE

STARTERS

- Cullen Skink**, traditional Scottish soup of creamy smoked haddock, potato and leeks served with soda farl £7.50
- Shallot and Goats Cheese Tart Tatin** served with roquette salad and herb oil **v** £6.75
- Homemade Soup of the Day** served with freshly baked crusty bread £4.95
If you would prefer oatcakes, please ask your server
- Castle Course Seafood Platter**, Uig Lodge smoked salmon, sweet cured herring, oak smoked salmon and freshwater crayfish with horseradish cream and lemon £9.50
- Eggs Benedict/Florentine**, lightly poached Kilduncan Farm eggs on toasted muffin, with parma ham/spinach and hollandaise sauce **v** £6.95
- Smoked Chicken Breast** served on an orange and pink grapefruit salad, pink peppercorn dressing £6.95
- Haggis Bon Bon** served with an arran mustard sauce £7.50
- Moules Mariniere** mussels in a white wine and garlic cream served with freshly baked crusty bread £7.95

MAINS

- Slow Cooked Lamb Tagine** with fragrant cous cous, and warm flat bread £11.75
- Bowl of Clubhouse Ground Scotch Beef Chilli** with boiled rice, tortilla chips, melting cheese and sour cream £11.75
- Castle Burger Made From 100% Scotch Beef**, chargrilled to medium in a soft brioche bun with melted cheese, crispy bacon, onion rings and served with crispy fries and homemade coleslaw £14.50
- Traditional 6oz Scotch Beef Burger** served in a soft brioche bun with salad, crispy fries and homemade coleslaw £12.50
Add Chilli £2.55
- Sirloin of Scotch Beef** 8oz, 28 day aged, cooked to your liking with dauphinoise potatoes and Diane sauce £19.95
- Chicken Meatballs and Pappardelle** with spiced tomato sauce, roquette and parmesan £12.95
- Macaroni Cheese** made with St Andrews cheddar **v** £8.75
- Homemade Steak and St Andrews Ale Pie** with peas and creamy mash £12.95
- Roasted Vegetable Pappardelle** with spiced tomato sauce, rocket and parmesan **v** £9.95
- Sunday Roast:** served ONLY on a Sunday £15.50
Please ask your server for more details

FISH AND SALADS

St Andrews Bay Lobster Macaroni Cheese £14.95

Fresh Scottish Haddock in tempura batter served with fries and homemade tartare sauce
£14.50

Pan Seared Seabass served on Egg Noodles and stir fry vegetables with Asian dressing
£11.50

Classic Caesar Salad with crisp croutons, little gem lettuce, Caesar dressing and parmesan, with
or without anchovies v £8.95

Chicken Caesar Salad, 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 £12.95

King Prawn Caesar Salad, butter poached king prawns, romaine lettuce, tossed in olive oil and
lemon juice, crisp croutons, shaved parmesan and Caesar dressing, with or without fresh
anchovies £12.95

SPECIALITY SANDWICHES All £10.95

Castle Club Sandwich, thick cut toasted bread layered with crisp bacon, grilled chicken and
mature Scottish cheddar, lettuce, tomato and mayonnaise

Hot Chicken Focaccia, grilled chicken breast, melted mozzarella, sweet red pepper and mango
mayonnaise

SANDWICHES

Our sandwiches are made with soft wholegrain bread, garnished with hand cooked crisps and
come with one of the following fillings:

Uig Lodge Smoked Salmon and Cream Cheese £7.95

Scotch Roast Beef and Horseradish £7.95

St Andrews Cheddar and Ham £6.95

St Andrews Cheddar and Tomato Chutney v £5.95

Egg and Rocket v £5.95

Chicken and Bacon Mayonnaise £7.25

Sicilian Tuna: Capers, Peppers, Tuna, Tomato, Dill Dressing £6.95

Crayfish with Marie Rose dressing £7.95

Please note that gluten free bread is available for all of our sandwiches.

SIDES

Castle Clubhouse Salad v £3.50

Crispy Fries and Black Pepper Mayonnaise v £3.50

Crispy Onion Rings v £3.50

Cup of Scotch Beef Chilli £5.50

Coleslaw v £2.95

Garden Peas £1.50

Bowl of Mixed Kalamata Olives v £3.50

Garlic Bread v £4.95

Please note that gluten free chips are available.

TO FINISH All v £7.50

Caramel and Popcorn Sundae
Passion Fruit Tartlette with cream
Apple Crumble served with vanilla ice cream
Lemon Polenta Cake served with lemon syrup and ice cream
Local Ice Cream £1.75 per scoop
Please ask your server for today's flavours

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COFFEE BAR

Cappuccino the classic Italian recipe £2.95
Macchiato the small cappuccino £2.50
Espresso the absolute classic £1.95
Flat White says it all £2.95
Americano a long black coffee £2.50
Café Latte the Italian variant with warm milk £2.95
Mocha a shot of espresso with bitter chocolate and warm frothy milk £3.50
Hot Chocolate real chocolate with warm frothy milk, whipped cream and dusted with cocoa powder £3.25

Add any of our syrups to your drink for 75p

Pot of Freshly Brewed Tea for One £2.25

Pot of Speciality Suki Tea for One £3.15

Chamomile

Green tea

Mint

Earl Grey Blue Flower

Lemongrass Ginger

Red Berry

Oven Baked Scone with butter and preserves £2.75

Homemade Shortbread £2.75

Muffins £2.75

If you have a food allergy please advise your server and they will be able to provide you with a full list of allergen information for each dish on our menu.

SOFT DRINKS

Coke Bottle/Diet Coke Bottle £2.75
Fanta Bottle £2.75
Sprite Bottle £2.75
Irn Bru/Diet Irn Bru £2.75
Scottish Apple Juice £4.50
Iced Lemon Tea £2.25
J20 Orange and Passion Fruit £2.80
J20 Apple and Mango £2.80
Cranberry Juice/Orange Juice £2.75
Still/Sparkling Water £2.50
Large Spring/Sparkling Water £4.50
Appletiser £3.00
Ginger Beer £3.00
Orange Juice and Lemonade £2.50
Coca Cola/Diet, Small £2.50
Coca Cola/Diet, Large £3.50
Lemonade, Small £2.50
Lemonade, Large £3.50
Bottled Juices, 125ml £1.75

SPIRITS 35ml

Bacardi £2.95
Bombay/Hendricks/Edinburgh Gin/Eden Mill £4.95
Gordon's Gin £2.95
Hennessy £4.95
Grouse £2.95
OVD £3.50
Morgan's £2.95
Grey Goose vodka £4.95
Smirnoff £2.95
Jameson £3.50

MALTS 35ml

10-12 Year Old £5.50
14-16 Year Old £8.50
18 Year Old £12.95
21 Year Old £25.00

Liqueurs 35ml £4.25
Baileys 70ml £4.25
Sherry 70ml £3.50
Port 70ml from £3.50
Fortified Wines 70ml £3.50
Pimms £5.00
Pimms Jug £15.00

DRAUGHT BEERS

Tennent's Lager Pint £4.35 Half pint £2.20
Best Pint £4.35 Half pint £2.20
Guinness Pint £5.00 Half pint £2.50
St. Andrews Ale Pint £4.75 Half pint £2.40

BOTTLED BEVERAGES

Miller £3.50
Magners Ciders £4.50
Budweiser £3.50
Beck's £3.50
Crabbie's Ginger Beer £4.00
Peroni £4.50
A Selection of Non/Low Alcoholic Beers from £2.50
St Andrews Brewing Company Beers £4.50

WHITE WINE

1. Sauvignon Blanc, Don Segundo

Tropical fruit and citrus sensations, fresh clean acidity
Glass £4.95 / £6.95 Bottle £19.50 Chile

2. Chardonnay (Unoaked) Moondarra

Peaches and pineapple with a creamy feel in the mouth
Glass £4.95 / £6.95 Bottle £19.50 Australia

3. Pinot Grigio, Lamberti Santepietre

A zesty, lively style of Pinot with pear and yellow flower on the nose
Glass £4.95 / £6.95 Bottle £19.50 Italy

4. Sancerre, Hubert Bouchard,

Green apple and gooseberry overtones. Too good to miss
Glass £5.95 / £8.50 Bottle £25.50 France

5. Chablis, Domaine Chatelain

Classic sharp citrus fruit, long lingering finish from this family run estate
Bottle £34.95 France

6. Picpoul de Pinet, Baron de Badassiere

A superb all-rounder with fish dishes. One of the seafood grapes of the moment
Bottle £33.95 France

7. Sauvignon Blanc, Highfield Estate, Marlborough

An abundant spectrum of stone fruit and tropical sensations
Bottle £29.50 New Zealand

8. Riesling, Highfield Estate

White peach and orange blossom, sweet and light
Bottle £29.50 New Zealand

9. Viognier Reserve, Silver Creek

Light on the palate and just what you would expect
Bottle £29.95 Australia

ROSE WINE

10. White Zinfandel Rosé, Oliver and Greig

187 ml Bottle £5.50

California

11. Vina Oria Tempranillo, Garnacha

Glass £4.95 / £6.95 Bottle £19.50

Spain

CHAMPAGNE AND SPARKLING WINE

12. Prosecco Frizzante, Maschio dei Cavalieri

Bottle £25 Italy

13. Prosecco, Oliver and Greig

200 ml Bottle £8.50 Italy

14. Champagne de Castelnau Brut Reserve

Bottle £59, France

RED WINE

15. Cabernet Sauvignon, Don Segundo

A juicy Cabernet showing black cherries, and raspberries with a hint of chocolate and walnuts
Glass £4.95 / £6.95 Bottle £19.50 Chile

16. Merlot, Culemborg

Luscious blueberry and cranberry fruit
Glass £4.95 / £6.95 Bottle £19.50
South Africa

17. Shiraz, Twin Rivers

Heady, spiced with mulberry and bramble fruit
Glass £4.95 / £6.95 Bottle £19.50 Australia

18. Rioja, El Viaje de Ramon

Blackberry and prune aromas with liquorice undertones
Glass £5.95 / £8.50 Bottle £25.50
Spain

19. Malbec, Dona Paula

Sweet spicy and intense aromas with notes of red fruits and herbs
Bottle £24.50 Argentina

20. Pinot Noir, Highfield Estate, Marlborough

Plum, cherry and herb aroma with light oaky spice
Bottle £39.95 New Zealand

21. Côtes du Rhône, Colombo et Fille

Seductively fruity wine packed with red fruit characters
Bottle £27.95 France

22. Nero D'Avola

This Sangiovese has soft, juicy red cherry and strawberry flavours
Bottle £17.95 Sicily

23. Carmenère Reserva, Caliterra

Deep purple colour with bramble, vanilla and sweet spice
Bottle £25 Chile

