

Eden **Lounge**

Menu


Scottish produce and hearty golfers fayre






the home of golf®

Starters

Clubhouse Soup of the Day— small / large **£3.50 / £4.95**
with homemade bread (ask server for allergens)





Garlic Bread  **£5.15**
 

Crispy Spiced Chicken Wings **£6.75**
with ranch dressing
  

Allergen Key

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

Cereals Containing Gluten

-  Wheat
-  Rye
-  Barley
-  Oats



Mains

Breaded Scampi — small / large £7.95 / £10.95
with side salad, crispy fries and
homemade tartare sauce



Macaroni Cheese  £9.15



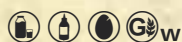
Steak and Gravy Pie £11.25
served with mash and peas



Hot Crispy Coated Chicken Deli Roll £10.75
with romaine lettuce, fries and ranch dressing



Homemade Quiche £8.75
salad and boiled new potatoes



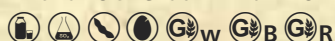
Pork and Leek Sausage £10.95
creamy mash and onion gravy



Chargrilled Scotch Beef Burger £13.40
lettuce and tomato in a brioche bun
with homemade coleslaw and fries



Chargrilled Eden Burger £15.25
cheese, bacon, onion rings, lettuce and tomato
in a brioche bun with homemade coleslaw and fries



Haddock and Chips £15.45
fried in crisp tempura batter, served
with homemade tartare sauce



Salmon Focaccia £11.95
crisp fried goujons, crème fraiche and
lime dressing and rocquette



Spicy Lamb Meatballs £11.95
with tomato sauce and penne pasta



Thai Green Chicken Curry £12.50
with fragrant rice



Toasted Sandwiches


Roasted Vegetable, Pesto and Goats Cheese  £6.25

add chicken £2.00

St Andrews Cheddar and Ham £7.25


     

St Andrews Cheddar and Red Onion  £6.25

Sandwiches

Made with soft wholegrain bread


St Andrews Cheddar with Tomato Chutney  £6.25




Uig Lodge Smoked Salmon with Cream Cheese £8.35

Apricot Roast Ham with Arran Mustard Mayonnaise £7.25

Tuna and Sweetcorn Mayonnaise £6.95

Chicken and Bacon Mayonnaise £7.25

Egg and Rocket  £6.25

Roast Scotch Beef with Horseradish and Rocket £8.35

Shaved Smoked Turkey and Ham Salad £7.95

with Swiss cheese and mustard mayonnaise

Combos

Soup and Sandwich £10.50

Choose any one of our sandwiches
(with exception of salmon or roast beef)

Soup and Toastie £10.95

Choose one of our toasted sandwiches
Add chicken to the roasted vegetable sandwich £2.00

Side Orders

Clubhouse Salad ✓ £3.00

Crispy Fries ✓ £3.95

Ⓜw

Onion Rings ✓ £3.95

Ⓜw ⓂB

Garlic Bread ✓ £5.15

Ⓜw

Desserts

Sticky Toffee Pudding £7.50

toffee sauce and vanilla ice cream

Ⓜ ⓂL ⓂA Ⓜw

Selection of Local Ice Cream per scoop £1.80

vanilla, chocolate and strawberry

ⓂL

Please ask your server for our home bake selection

Allergen Key


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

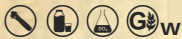
Cereals Containing Gluten

Ⓜ Wheat Ⓜ Rye Ⓜ Barley Ⓜ Oats

Kids' Menu

Includes a coca cola or lemonade

Macaroni Cheese  **£6.75**



Crispy Coated Chicken Fillets and Salad **£6.75**

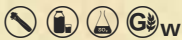


Margarita Pizza **£6.75**



Spicy Lamb Meatballs **£6.75**

with tomato sauce and penne pasta



Add fries or garlic bread for £1.00

Mains

made from ingredients not including gluten

Haddock and Chips **£15.45**

in breadcrumbs served simply with garden peas, fries and homemade tartare sauce



Chargrilled Scotch Beef Burger **£13.40**

lettuce and tomato in a free from gluten burger bun with homemade coleslaw and fries



Vegan















Shallot Tarte Tatin **£9.95**

with house salad





Thai Vegetable Curry **£9.95**

with sticky rice

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-  Celery
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-  Fish
-  Lupin
-  Milk
-  Mustard
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-  Nuts
-  Peanuts
-  Sesame
-  Soya
-  Sulphites
-  Wheat

Cereals Containing Gluten

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Taste Our Best

Here at the Home of Golf we pride ourselves on providing some of the finest and freshest ingredients ① ② 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.

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- 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 Scrabster 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 Teviotdale 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.

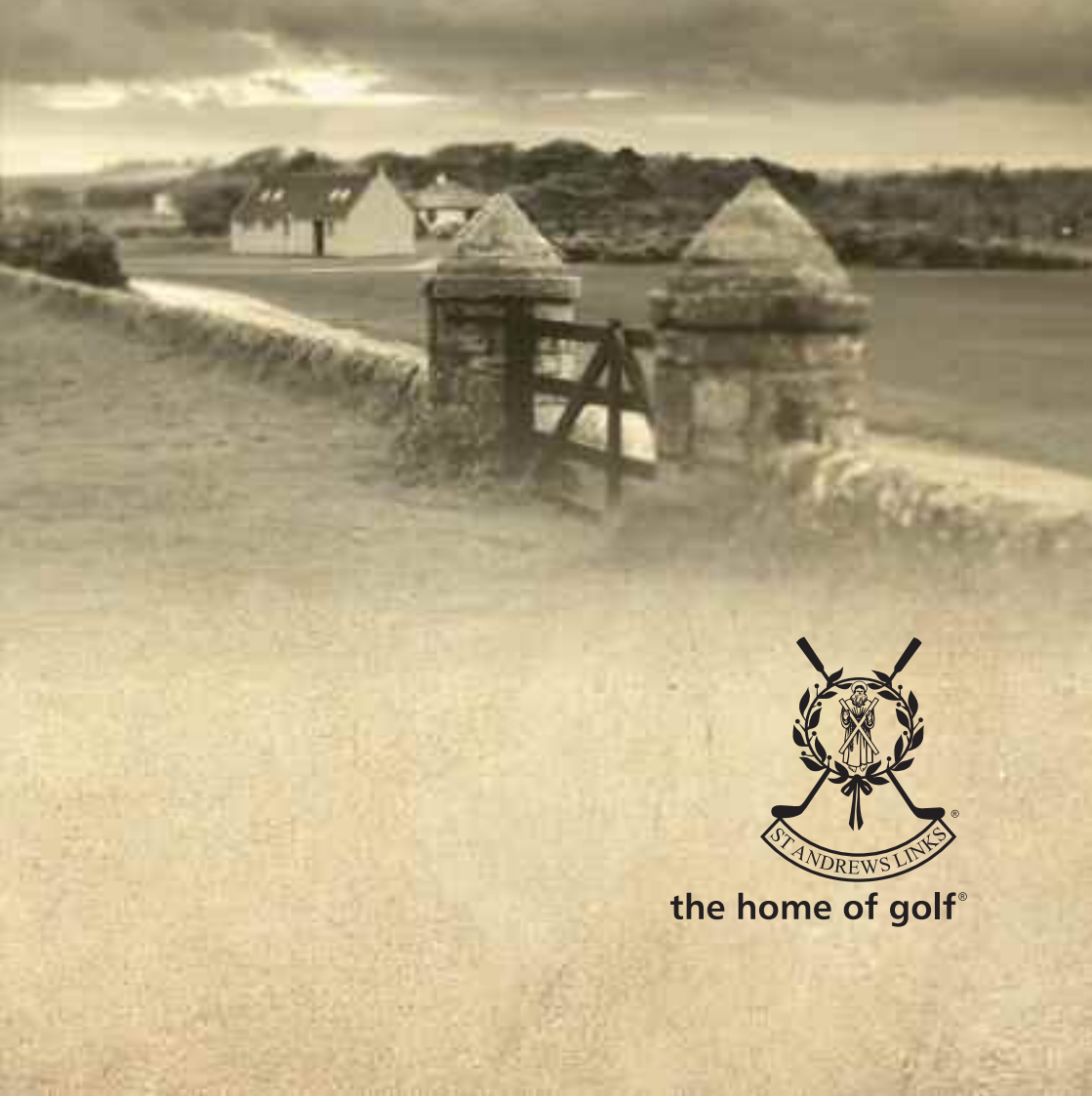
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Images courtesy of the University of St Andrews Library

Eden
Lounge

*Drinks
Menu*



the home of golf®

Hot Drinks

Cappuccino <i>the classic Italian recipe</i>	£2.95
Macchiato <i>the small cappuccino</i>	£2.50
Espresso <i>the absolute classic</i>	£1.95
Flat White <i>says it all</i>	£2.95
Café Latte <i>the Italian variant with warm milk</i>	£2.95
Americano <i>a long black coffee</i>	£2.50
Mocha <i>a shot of espresso with bitter chocolate and warm frothy milk</i>	£3.50
Hot Chocolate <i>real chocolate with warm frothy milk, whipped cream and dusted with cocoa powder</i>	£3.25
Pot of Freshly Brewed Tea for One	£2.25
Pot of Speciality Tea for One	£3.15
— Green tea	
— Mint	
— Earl Grey Blue Flower	



Soft Drinks

Scottish Apple Juice	£4.60
Iced Lemon Tea	£2.80
J2O Orange and Passion Fruit	£2.85
J2O Apple and Mango	£2.85
J2O Apple and Raspberry	£2.85
Cranberry Juice/Orange Juice	£2.80
Spring/Sparkling Water — small / large	£2.55 / £4.60
Lucozade	£2.05
Appletiser	£3.05
Ginger Beer	£3.05
Orange Juice and Lemonade	£2.55
Irn Bru/Diet	£2.05
Coca Cola/Diet Coke — small / large	£2.55 / £3.60
Lemonade — small / large	£2.55 / £3.60
Bottled Juices — 125ml	£1.80
Bottled Minerals — 125ml	£1.80



Spirits

Spirits 35ml

Bacardi	£3.05
Gordon's Gin	£3.05
Hennessy	£5.05
Famous Grouse	£3.05
OVD	£3.55
Morgan's	£3.05
Grey Goose Vodka	£5.05
Smirnoff	£3.00
Jameson	£3.55

Malts 35ml

10-12 Year Old	£5.60
14-16 Year Old	£8.60
18 Year Old	£13.20

Others

Liqueurs 35ml	£4.35
Baileys 70ml	£4.35
Sherry 70ml	£3.60
Port 70ml	£3.60
Fortified Wines 70ml	£3.60
Pimms	£5.10

Draught Beers

Tennent's Lager

pint / half pint

£4.45 / £2.25

Belhaven Best

pint / half pint

£4.45 / £2.25

Guinness

pint / half pint

£5.10 / £2.55

Bottled Beverages

Miller

£3.60

Magners Ciders

£4.60

Corona

£3.60

Budweiser

£3.60

Beck's

£3.60

Beck's Alcohol Free

£2.55

Crabbie's Ginger Beer

£4.10



Wine List

By the glass: 175ml / 250ml

White Wine

1. **Sauvignon Blanc**, Chile
Tropical fruit and citrus sensations with a fresh, clean acidity
Glass £5.60 / £8.00 Bottle £22.95
2. **Pinot Grigio**, Lamberti Santepietre, Italy
A zesty, lively style of Pinot with pear and yellow flower on the nose
Glass £5.60 / £8.00 Bottle £22.95

Rosé Wine

3. **Vina Oria Tempranillo**, Garnacha, Spain
Soft and delicate, brimming with ripe, red berry fruit
Glass £5.60 / £8.00 Bottle £22.95

Red Wine

4. **Cabernet Sauvignon**, Chile
A juicy Cabernet showing black cherries and Raspberries with a hint of chocolate and walnuts
Glass £5.60 / £8.00 Bottle £22.95
5. **Merlot**, Culemborg, South Africa
Luscious blueberry and cranberry fruit
Glass £5.60 / £8.00 Bottle £22.95



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