

# WELCOME TO SANDS GRILL AT THE OLD COURSE HOTEL.

ALL OF OUR PRODUCTS ARE LOCALLY AND SEASONALLY SOURCED FROM THE FINEST FARMS AND SUPPLIERS IN SCOTLAND. WE ARE VERY PROUD OF SCOTLAND'S NATURAL LARDER AND WISH TO SHOW CASE THIS IN THE MOST FRESH AND DELICIOUS DISHES WE PRESENT TO YOU TODAY.

## Starters

Grilled arctic bread, hummus, spiced aubergine, marinated olives & feta cheese .....	£5.95
Lobster Bisque, rouille, croutons and gruyere cheese.....	£5.50
Smoked Kilduncan Farm duck breast and mango salsa .....	£7.90
Kyle of tongue oysters with lemon, shallot and cabernet sauvignon vinaigrette.....	£9.95
Char-grilled sticky Puddledub Farm pork ribs with tomato salsa.....	£5.50
Seafood platter: Dressed East Neuk crab, half lobster, langoustines, mussels, clams, oysters and prawns with mayonnaise, aioli and marie rose dips .....	£31.50
..... per person	
Crail lobster and langoustine cocktail.....	£8.95
East Neuk crab, watercress, avocado and baby shoot salad.....	£8.95
Caesar salad with cos lettuce, anchovies & croutons with parmesan/chicken/prawns/ hot smoked salmon .....	£5.85/£6.95/£8.95/£9.95
Roasted plum tomatoes, mozzarella, avocado and rocket leaves.....	£6.75

## Mains

St Andrews beer battered haddock and chips, mushy peas & tartare sauce.....	£12.50
Today's market fresh fish .....	£market price
Smoked haddock and leek fishcake with wholegrain butter sauce .....	£9.50
Old Course Hotel beef burger with beer battered onion rings and wedges.....	£11.50
Roast wild Shetland pollock, chorizo, mussels & borlotti bean chowder.....	£11.25
Scottish lobster thermidor whole/half.....	£35.00/£17.50
Homemade potato gnocchi, with roasted squash and rocket and parmesan.....	£9.50
Truffled risotto cake with marinated cherry tomatoes .....	£9.50

## Grills

All of our cuts are locally sourced and cooked to your liking on our charcoal fired Jospier oven to give a deliciously unique flamed flavour.

8oz Scotch Black Isle beef fillet.....	£27.95
10oz New York cut strip loin .....	£23.50
10oz Scotch Black Isle rib eye steak .....	£19.95
20oz Porterhouse steak.....	£24.50
8oz Flat Iron Scotch beef steak .....	£15.50
10oz Applewood smoked sirloin steak.....	£25.50
Grilled Scottish lobster, parsley butter whole/half.....	£32.50/£16.25
Scottish Loch Duart salmon steak – 12oz .....	£14.50
12 oz Leg of Welsh lamb steak .....	£15.95
Char grilled whole baby chicken.....	£12.95
All include choice of sauce: Béarnaise/red wine & shallot/peppercorn/blue cheese cream Additional sauces are available on request.....	£2.25 each

## Sides

Vegetables: Green beans / broccoli hollandaise / honey roasted coriander carrots.....	£2.50 each
Salads: Rocket & parmesan / green / tomato and onion .....	£2.50 each
Potatoes: Homemade chips /butter mash / baked potato with cheddar & crème fraîche.....	£2.50 each

## Desserts

Baked Old Course Hotel cheesecake.....	£5.00
Crème bruleé with short bread .....	£5.00
Warm hazelnut brownie with praline ice cream.....	£5.00
Selection of ice creams/sorbets .....	£5.00
Selection of Scottish cheeses.....	£7.50
Sticky toffee pudding with clotted cream ice cream .....	£5.00

## Hot Beverages

Selection of teas and coffees available. Please ask your server for details .....	£2.90
Liqueur Coffees.....	£8.00

**SANDS**  
GRILL

Please consult your server with regards to any food allergies prior to ordering. Where we can, we'll be happy to help.

May we respectfully request that mobile phones are switched to silent.  
All prices are inclusive of VAT. Service charge is not included.

  
**OLD COURSE HOTEL**  
ST ANDREWS  
GOLF RESORT & SPA