

FESTIVE MENU

The Road Hole Restaurant is a celebration of the Scottish seasons, overlooking the world's most famous golf course. Our relaxed fine dining experience showcases the very best local produce accompanied by fine wines from around the world.

STARTERS

KINGS OSCIETRA CAVIAR (G S D) Blinis, Traditional Accompaniments	115
SIX CUMBRAE OYSTERS (G S) Classic or Bloody Mary Garnish	24
OXTAIL CONSOMMÉ Braised Oxtail, Winter Vegetables Paysanne	14
GOAT CHEESE (D V) Fig, Oat Cake Crumble, Cranberry	16
BORDER'S BEEF TARTARE (G) Egg Gel, Bone Marrow, Sourdough	19
ST ANDREWS BAY LOBSTER RAVIOLO (G S D) Prosecco Beurre Blanc, Kale, Caviar	18
FIFE CARROT, RAISIN & GINGER PARFAIT (G VG) Tamari Seeds, Pickles, Peter's Yard Crispbread	15

SIDES

ROAST JERSEY ROYALS (S) Salsa Verde	7
KOFFMANN FRIES (G D V) Truffle, Parmesan	7
SAUTÉED SEASONAL MUSHROOMS (V)	7
TENDERSTEM BROCCOLI (G V) Hot Honey	7

MAINS

HIGHLAND VENISON LOIN (G D) Truffle Gnocchi, Purple Cabbage, Salsify, Paprika Jus	46
OCTOPUS Charred Baby Gem, Brussel Sprouts, Citrus, Gremolata	38
BORDER'S BEEF RUMP (D) Jerusalem Artichoke, Cavolo Nero, Pumpkin	42
PETERHEAD COD (D) Charred Leaves, Caviar, Seaweed	36
CAULIFLOWER STEAK (G VG) Celeriac Purée, Pickled Pear, Maple Soy Glaze	26
KING OYSTER AGNOLOTTI (G D V) Chestnuts, Rosemary, Pecorino	29

STEAK

FILLET 200g	58
SIRLOIN 200g	46
Served with your choice of sauce – peppercorn, bearnaise, bone marrow jus	

BLACK TRUFFLE SHAVINGS

Add fresh seasonal truffle, shaved tableside
to elevate any dish with rich, earthy flavour
£5 per 5 grams

G – Contains Gluten | S – Seafood | D – Contains Dairy | VG – Vegan | V – Vegetarian | N – Contains Nuts

PREPARED IN A KITCHEN WHERE ALLERGENS MAY BE PRESENT. PLEASE INFORM YOUR SERVER IF YOU HAVE ANY DIETARY REQUIREMENTS.
PRICES ARE IN POUNDS STERLING.

