

DINNER 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.

TO SHARE

KINGS OSCIETRA CAVIAR (G S D)	115
Blinis	
SIX CUMBRAE OYSTERS (S)	24
Traditional or Seasonal Garnish	

BLACK TRUFFLE SHAVINGS

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

STARTERS

ST ANDREWS BAY LOBSTER RAVIOLI (G S D)	20
ROAST CHICKEN CONSOMMÉ (G D)	14
Summer Vegetables	
SMOKED LAMB TARTARE (G S D)	18
Baked Ewe's Milk, Radish, Rocket, Anchovy	
SUMMER SQUASH (G D V)	16
Ricotta, Isle of Wight Green Tomato	
RHUBARB-CURED ARYGILL SEA TROUT (G S D)	20
Tartare, Pain au Citron	
SPRING PEA CURD (VG N)	14
Charred Tenderstem, Pickled Shiso	
CONFIT FIVE CARROT (VG)	13
Coconut, Sumac, Puffed Rice	
CAESAR SALAD (G S D)	14

MAINS

HEBRIDEAN SALMON (G S D N)	38
Brioche, Coconut, Almond, Roe, Grilled Peas	
BABY GEM HEART (G VG)	23
Spring Pea, Jersey Royal, St Germain, Mint, Lovage	
BRAISED LEEK (G VG)	24
Nori, Sprouted Wild Rice, Sesame, Tofu	
BUTTER-POACHED ST ANDREWS BAY LOBSTER TAIL (S D)	58
Potato & Dulce Ecrase, Watercress	
WHIPPED KATY RODGERS CROWDIE FAGOTTINI (G D V)	26
Lemon, Honey, Black Tuffle, Fig	
SCOTCH BEEF FILLET (G D)	57
Short Rib & Onion Tatin, Carrot	
PORK LOIN ON THE BONE (D)	36
Green Apple Purée, Melinda Apple	

SIDES

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

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.