

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.

STARTERS

OXTAIL COMSOMMÉ (G)	14
Braised Oxtail, Winter Vegetables	
ST ANDREWS BAY LOBSTER RAVIOLO (G S D)	20
Lobster Hollandaise, Apple, Endive, Squid Ink	
HIGHLAND VENISON TARTARE (G D)	18
Macerated Currant, Katy Rodgers Yoghurt, Celeriac, Bone Jelly	
WINTER SPICED CURED COD (G S)	14
Beetroot, Preserved Lemon, Nasturtium	
CARROT & GINGER PARFAIT (VG)	11
Tamari Seeds, Pickles, Peter's Yard Crisp Bread	
CELERIAC MISO (G D V N)	10
Gratin, Truffle, Shallots	

SIDES

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

BLACK TRUFFLE SHAVINGS

Add fresh seasonal truffle, shaved tableside to elevate any dish with rich, earthy flavour

£5 per 5 grams

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)	56
Potato and Dulce Ecrase, Watercress	
WHIPPED KATY RODGERS CROWDIE FAGOTTINI (G D V)	26
Lemon, Honey, Black Tuffle, Fig	
SCOTCH BEEF FILLET (G D)	55
Short Rib and Onion Tatin, Carrot	
PORK LOIN ON THE BONE (D)	36
Green Apple Purée, Melinda Apple	

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.