

ROAD HOLE

RESTAURANT

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, Blinis, 115 (S G D)

Six Cumbrae Oysters, Traditional or Seasonal Garnish, 24 (S)

STARTERS

St Andrews Bay Lobster Ravioli, 18 (S G D)

Confit Fife Carrot, Coconut, Sumac, Puffed Rice, 13 (VG)

Roast Chicken Consommé, Summer Vegetables, 14 (G D)

Grilled Wye Valley Asparagus, Fermented Wild Garlic Emulsion, 18 (V D)

Spring Pea Curd, Charred Tenderstem, Pickled Shiso, 14 (VG)

Smoked Lamb Tartare, Baked Ewe's Milk, Radish, Rocket, Anchovy, 18 (S D G)

Rhubarb-Cured Argyll Sea Trout, Tartare, Pain au Citron, 20 (S G D)

MAINS

Hebridean Salmon, Brioche, Road Hole Gorse, Roe, Grilled Peas, 36 (S G D)

Scotch Beef Fillet, Short Rib & Onion Tatin, Carrot, 54 (G D)

Butter-Poached St Andrews Bay Lobster Tail, Potato & Dulce Ecrase, Watercress, 56 (S D)

Baby Gem Heart, Spring Pea, Jersey Royal, St Germain, Mint, Lovage, 23 (VG G)

Pork Loin on the Bone, Green Apple Purée, Melinda Apple, 30 (D)

Braised Leek, Nori, Sprouted Wild Rice, Sesame, Tofu, 24 (VG N G)

Whipped Katy Rodgers Crowdie Fagottini, Lemon, Honey, Basil, Asparagus, 26 (V D G)

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.