

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 (S G D)

Blinis
115

SIX CUMBRAE OYSTERS (S)

Traditional or Seasonal Garnish,
24

STARTERS

ST ANDREWS BAY LOBSTER RAVIOLI

(S G D)
18

ROAST CHICKEN CONSOMMÉ (G D)

Summer Vegetables
14

SMOKED LAMB TARTARE (S D G)

Baked Ewe's Milk, Radish,
Rocket, Anchovy
18

GRILLED WYE VALLEY

ASPARAGUS (V D)
Fermented Wild Garlic Emulsion
18

RHUBARB-CURED ARYGLL SEA

TROUT (S G D)
Tartare, Pain au Citron
20

SPRING PEA CURD (VG)

Charred Tenderstem, Pickled Shiso
14

CONFIT FIFE CARROT (VG)

Coconut, Sumac, Puffed Rice
13

MAINS

HEBRIDEAN SALMON (S G D)

Brioche, Road Hole Gorse, Roe,
Grilled Peas
36

BABY GEM HEART (VG G)

Spring Pea, Jersey Royal, St
Germain, Mint, Lovage
23

BRAISED LEEK (VG N G)

Nori, Sprouted Wild Rice,
Sesame, Tofu
24

BUTTER-POACHED ST ANDREWS BAY LOBSTER TAIL (S D)

Potato & Dulce Ecrase, Watercress
56

WHIPPED KATY RODGERS CROWDIE FAGOTTINI (V D G)

Lemon, Honey, Basil, Asparagus
26

SCOTCH BEEF FILLET (G D)

Short Rib & Onion Tatin, Carrot
54

PORK LOIN ON THE BONE (D)

Green Apple Purée, Melinda Apple
30

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.