

# 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

<b>Kings Oscietra Caviar 10g</b> (G M S) 65 Blinis, egg, chive, crème fraîche
<b>Six Cumbrae Oysters 6 / 12</b> (S) 26 / 52 Horseradish and apple, shallot mignonette



## STARTERS


<b>Caesar Salad</b> (G M S) 15 Aged parmesan, croutons, duck egg, anchovy
<b>Wye Valley Asparagus</b>  (G M V) 13 Wild garlic, egg yolk, beurre blanc
<b>West Coast Scallop Carpaccio</b> (S) 25 Rhubarb, elderflower, green apple, mint
<b>Dry Aged Beef Tartare</b> (G M S) 18 Tomato curd, caper, chicken skin
<b>Garden Pea Velouté</b>  (VG) 12 Mint oil, shallots, garlic
<b>Lobster Raviolo</b> (G M S) 20 Shellfish bisque, sea vegetables
<b>Compressed Heirloom Tomato</b>  (VG) 14 Jalapeño, lovage, puffed wild rice, balsamic
<b>Chicken &amp; Chorizo Terrine</b> (G S) 16 Bloody Mary chutney, pickled shallot, celery

## MAINS

<b>Atlantic Perch</b>  (M N S) 32 Endive, red pepper, chicken hollandaise
<b>Rack of Border's Lamb</b> (M N S) 42 Courgette, romesco, anchovy, crowdie
<b>Confit Pork Belly</b> (M) 32 Potato and pancetta terrine, sweetcorn, black garlic
<b>'Leek &amp; Potato' Tortellini</b> (G M N V) 26 Connage Clava Brie, almond, aged parmesan
<b>Tenderstem</b> (VG) 28 Purple broccoli, buckwheat, XO sauce
<b>Butter-Poached Lobster Tail</b> (M S) 65 Asparagus, sea vegetables, tarragon
<b>Fife Carrot</b>  (G VG) 26 Sauternes, cherry, saffron, chervil
<b>Border's Beef Fillet</b> 62 Roscoff onion, braised short rib, bordelaise

## SIDES

<b>Truffle Fries</b> (G M V) 8 Parmesan
<b>Charred Leeks</b>  (N V) 7 Citrus, smoked almond
<b>Seasonal Green Salad</b>  (V) 7 Lemon dressing
<b>Garlic Mash</b> (M V) 7

 Dishes marked as The Lighter Option are crafted to feel nourishing, satisfying, and lighter.

G – Cereals containing gluten | M – Milk | N – Tree nuts | S – Seafood | VG – Vegan | V – Vegetarian

WE LABEL CEREALS CONTAINING GLUTEN, MILK, AND TREE NUTS ON OUR MENUS. FULL INFORMATION ON ALL 14 LEGAL ALLERGENS IS AVAILABLE ON REQUEST. DUE TO SHARED EQUIPMENT, SURFACES, AND AIRBORNE PARTICLES, WE CANNOT GUARANTEE ANY DISH IS ALLERGEN-FREE. PLEASE SPEAK TO US ABOUT ANY ALLERGIES OR INTOLERANCES BEFORE ORDERING. PRICES ARE IN POUNDS STERLING.