

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.

STARTERS

ST ANDREWS BAY LOBSTER RAVIOLI
(S G D)

ROAST CHICKEN CONSOMMÉ (G D)
Summer Vegetables

SMOKED LAMB TARTARE (S D G)
Baked Ewe's Milk, Radish,
Rocket, Anchovy

**GRILLED WYE VALLEY
ASPARAGUS** (V D)
Fermented Wild Garlic Emulsion

**RHUBARB-CURED ARYGILL SEA
TROUT** (S G D)
Tartare, Pain au Citron

SPRING PEA CURD (VG)
Charred Tenderstem, Pickled Shiso

CONFIT FIFE CARROT (VG)
Coconut, Sumac, Puffed Rice

MAINS

HEBRIDEAN SALMON (S G D)
Brioche, Road Hole Gorse, Roe,
Grilled Peas

BABY GEM HEART (VG G)
Spring Pea, Jersey Royal, St
Germain, Mint, Lovage

BRAISED LEEK (VG N G)
Nori, Sprouted Wild Rice,
Sesame, Tofu

**WHIPPED KATY RODGERS
CROWDIE FAGOTTINI** (V D G)
Lemon, Honey, Basil, Asparagus

SCOTCH BEEF SIRLOIN (G D)
Short Rib & Onion Tatin, Carrot

PORK LOIN ON THE BONE (D)
Green Apple Purée, Melinda Apple

DESSERTS

RHUBARB & CUSTARD SOUFFLE (D N)
Pistachio Ice Cream

COCONUT CREAMEUX (VG G)
Malibu Lime Sorbet,
Tropical Fruit Salsa

CHEESE SELECTION (D G)
Peters Yard Crackers,
Seasonal Chutney

**BLACKETYSIDE STRAWBERRY &
BASIL VACHERIN** (D)
Champagne Jelly, Strawberry
Sorbet, Lime Curd, Basil Meringue

**BANANA PECAN CHOCOLATE
MOUSSE** (D N G)
Banana Gelato

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.