



the open championship dinner menu

13th-19th July

3 courses £49.95

starters

pea mousse (v)

summer vegetables, crumbled goat's cheese & olives

east coast crab

heirloom tomatoes, bloody mary sorbet & baby basil

gin cured salmon

honey pickled watermelon, cucumber & grapefruit

slow cooked hen egg (n)

granola, char leeks & summer truffle

scottish quail

sweetcorn, samphire, mushroom & soya tea

mains

28 day dry aged oak smoked sirloin

confit potatoes, onions & horseradish

lamb loin & braised shoulder

lettuce, peas & lemon thyme nage

sea trout

seared scallop, braised fennel, asparagus & burnt lemon

grilled plaice

lobster ravioli, minestrone & mussels

broccoli risotto (n)(v)

strathdon blue cheese, tender broccoli stem, ricotta & almond butter

desserts

marinated local berries (v)

yoghurt sorbet, meringues & elderflower

heart of the green (n)(v)

white chocolate & raspberry mousse, passion fruit sorbet & pistachio crumble

eden mill gin parfait (v)

cucumber, pink grapefruit & lime marshmallow

strawberry cheesecake (v)

sorbet, basil & pink peppercorn macaroon



aperitif

billecart-salmon brut reserve £12.50
125ml

the 19th tee £7.50

hickory smoked eden mill golf gin, earl grey "tee" syrup, benedictine, orange bitters

nibbles

mini baked loaf £3.95

tapenade, butter, olive oil & balsamic vinegar

olives & smoked almonds (n) £3.50

argyll rock oysters 1 for £2.50 / 6 for £14.50
elderflower & pickled apple

digestif

port

noval lbv

50ml £4.00 / 100ml £7.50

dessert wine

coteaux du layon, domaine des forges, loire, france 2013

100ml £4.50

please join us for a cocktail in our bar

passion fruit meringue martini £7.75

ketel one vodka, passion fruit,
citrus & flamed meringue foam

smokey old fashioned £7.95

bourbon, bitters, maple syrup & applewood smoke

espresso martini £6.95

ketel one vodka, kahlúa, espresso & gomme

negroni £6.50

gin, campari & sweet vermouth