

SANDS

GRILL

MENU

TO START

AVIATION 9.00
fly high with your feet on the ground with
Tanqueray, violet liquor shaken

FRENCH 75 15.00
1929 New York Stock Club recipe with Deutz
Champagne, lemon and Bombay Gin

we have a delicious selection of nuts, olives
and bar snacks, please ask your server for details

STARTERS

SOUP OF THE DAY 7.50
stone-baked bread

ARBROATH CULLEN SKINK 7.50
stone-baked bread

SMOKED MACKEREL 8.50
cream cheese pate, toasted soda bread,
pickled cucumber salad

WEST COAST MUSSELS 9.50
in Thai-style broth

KYLE OF TONGUE OYSTERS 16.50
homemade shallot vinegar

SALADS

CAESAR SALAD 7.50
anchovies, croutons
add chicken 10.50

AVOCADO AND CHICKPEA SALAD 10.50
cherry tomatoes, lemon-dressed leaves

**TOMATO, MOZZARELLA
AND BASIL SALAD** 9.50
rye bread croutons

TOASTED COBB SALAD 8.50
asparagus dressed baby gem,
flaked ham hock

ALL SIDES 3.00

ONION RINGS / FRIES / GREEN BEANS / GREEN SALAD / HAND-CUT CHIPS / MARKET VEGETABLES
MASHED POTATO / ROCKET SALAD / TOMATO AND ONION SALAD / BAKED POTATO

MAINS

OLD COURSE HOTEL BEEF BURGER 16.50
beer-battered onion rings, fries

RUMP OF LAMB 22.00
harissa crust, minted pea mash,
maple-glazed Chantenay carrots,
wilted spinach

CHICKEN CARBONARA 15.50
pancetta, Parmesan, wilted rocket

BRAISED BEEF CHEEK 16.50
dauphinoise potatoes, savoy cabbage,
roasted root vegetables, kale, red wine jus

ROASTED COD FILLET 15.50
lightly pickled vegetable salad,
sauce vierge, new seasoned potatoes

PAN-SEARED POTATO GNOCCHI 16.50
red pesto, grilled artichoke, bocconcini,
wilted rocket

RED MULLET 14.50
cockles, spring onions,
samphire and lime risotto

PRIME SCOTCH BEEF BOLOGNESE 15.00
tomato and herb sauce, garlic bread

FROM THE GRILL

8oz SCOTCH BLACK ISLE BEEF FILLET 40.00

10oz SCOTCH BLACK ISLE RIBEYE STEAK 34.00

all of our cuts are locally sourced and cooked
to your liking. All grills are served with Pont Neuf
potatoes, marinated tomatoes and grilled
Portobello mushroom and include a choice of
sauce: bearnaise / truffled red wine / blue cheese
cream / peppercorn

7oz FILLET OF SALMON 18.50
spring onion-crushed potatoes, buttered greens,
warm tartar sauce



OLD COURSE HOTEL
ST ANDREWS
GOLF RESORT & SPA

A KOHLER EXPERIENCE