



# ROYAL GOLF HOTEL

Dornoch • Scotland

## TO START

<b>SMOKED SALMON AND CRAB MEAT</b> (Annan smoked salmon and west coast crab meat) Crispy crab meat bon bons with baby capers and lemon (**gf)	9.25
<b>SEASONAL SOUP OF THE DAY</b> homemade bread and flavoured butter (v) (gf)	5.25
<b>HAM HOUGH AND PARSLEY TERRINE</b> Grilled linseed & caraway bread with hot gooseberry and apricot chutney	7.50
<b>RG CAESAR SALAD</b> (v)(gf)	
add chicken or salmon	Starter 5.50    Main 10.50
	6.95    12.50
add langoustines	9.50    19.95

## LIGHT BITES

White, granary bread or house baked croissant with, <b>TUNA, MIX PEPPER AND SPRING ONION WITH A HINT OF LEMON</b>	6.50
<b>ROAST CHICKEN, BACON AND AVOCADO</b>	6.50
<b>SMOKED SALMON, HORSERADISH AND CUCUMBER</b>	6.95
<b>ORKNEY CHEDDAR, SALAD AND SEASONAL FRUIT CHUTNEY</b>	6.50
<b>HONEY ROAST HAM WITH WHOLEGRAIN MUSTARD</b>	6.50
<b>RUSTIC SANDWICH FILLED WITH TENDER MINUTE STEAK</b> Cut from local sourced fillet and sirloin Served with hand cut chips & side salad	12.95

## TO FOLLOW

<b>GRILLED SEABASS AND KING PRAWN</b> Summer salad with sautéed potato, peppered strawberry, avocado, beetroot with balsamic dressing (gf)	19.50
<b>SHETLAND MUSSELS</b> With white wine, tomato and basil (gf)	Starter 7.95 Main 16.95
<b>ROASTED TOMATO AND BASIL GNOCCHI</b> Baby leaf spinach, aged parmesan shaving with red onion and tomato salad (v) (gf)	15.95
<b>POACHED AND ROASTED CHICKEN</b> wrapped in pancetta, summer vegetable cassoulet with garlic and chicken jus (g)	19.50

## CLASSICS

<b>CLASSIC FISH AND CHIPS</b> Deep-fried local haddock fillet in crispy batter, served with a side salad, homemade tartare sauce and chips	14.95
<b>ABERDEEN ANGUS RIBEYE</b> With chunky chips, seasonal mix leaves, confit tomato, Portobello mushroom and beurre compose	24.95
<b>RG STEAK BURGER</b> Toasted brioche bun, Orkney cheddar, caramelized red onion and streaky bacon and chips	13.95

## SIDES

<b>HAND CUT CHUNKY CHIPS</b> (gf)	4.50
<b>NEW BOILED POTATOES</b> (gf)	3.95
<b>SEASONAL MIXED VEGETABLES</b> (gf)	3.95
<b>BEER BATTERED ONION RINGS</b>	4.50
<b>DRESSED MIXED LEAVES</b> (gf)	3.95
<b>GARLIC BREAD</b>	3.95

## TO FINISH

<b>CHEFS SELECTION OF FINE LOCAL FARMHOUSE CHEESES</b> with apple and plum chutney, savory and oatmeal biscuits, fresh grapes and celery (v)	7.95
<b>SELECTION OF ARRAN DAIRY ICE CREAMS OR SORBETS</b> With West Drumlish Farm berries and & fresh fruit coulis (v)(gf)	5.75
<b>MANGO &amp; PASSIONFRUIT CHEESECAKE</b> Mango and lime parfait with coconut crème anglaise (v)	6.75
<b>RASPBERRY &amp; LEMON MERINGUE TART</b> passion fruit and mango coulis with vanilla ice cream (v)	6.75
<b>STICKY TOFFEE PUDDING</b> warm orange sauce accompanied with Arran traditional ice cream (v)	6.75

Please note our dishes may contain one of the following allergens: Gluten, Peanuts, Soya, Lupin, Celery, Milk, Eggs, Sulphites, Mustard, Sesame, Nuts, Crustacean, Fish, Mollusca. If in doubt, please ask a member of staff.

(v) Vegetarian (gf) Gluten free

