

# À LA CARTE

## NIBBLES

- NOCELLARA GREEN OLIVES 7  
marinated with lemon peel & fresh red chilli
- SELECTION OF FRESHLY BAKED BREADS 8  
extra virgin olive oil & aged balsamic
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## STARTERS

- SOUP OF THE DAY 9  
irish soda bread, whipped butter (VE)
- PAN-SEARED KING SCALLOPS 18  
pea purée, chorizo sausage, apple gel
- CHICKEN LIVER & BRANDY PARFAIT 9  
red onion & chilli marmalade, toasted brioche, endive leaves, herb oil
- BURRATA 12  
torched orange, fennel salad, mojo verde dressing (V)
- FAIRWAY SCOTCH EGG 13  
celeriac remoulade, bacon jam
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## MAINS

- FAIRWAY STEAK BURGER 20  
6oz beef patty, maple bacon, monterey jack cheese, chipotle ketchup, sourdough bun, baby gem, tomato, ranch slaw, gherkin, fries
- PRESSED PAPRIKA LAMB SHOULDER 34  
sweetcorn purée, charred corn, grape salsa, garlic & rosemary popcorn, lamb jus
- WILD MUSHROOM RISOTTO 17  
pickled shimeji, grilled king oyster mushroom, black truffle oil (VE)
- HONEY OAT-CRUSTED SALMON 24  
braised fennel, baby watercress & pickled shallot salad, fennel sauce, charred lemon
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## SUMMER SALADS

- BLACK AND BLUE SALAD 18.50  
Blackened Cajun spiced sirloin strips, crisp salad greens, cherry tomatoes, red onion, avocado and crumbles of blue cheese and blue cheese dressing.
- CHOPPED COB SALAD 16.50  
Bacon, lettuce, tomatoes, cucumber, boiled eggs, avocado. Your choice of classic vinaigrette, ranch dressing, or blue cheese. Add prawns or chicken +4.50
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## FROM *the* GRILL

- 8oz SIRLOIN 28
- 8oz BEEF FILLET 36
- BUTTERFLIED CHICKEN BREAST 20
- all served with roast plum tomato and baby watercress

## SAUCES +5

- green peppercorn, confit garlic butter,  
red wine jus, chimichurri

## SIDES

- CAJUN SWEET POTATO WEDGES 6.50  
sour cream, pickled chilli, coriander
- TENDERSTEM BROCCOLI 6.50  
confit garlic oil
- SKIN-ON FRIES 5.00  
Add truffle & parmesan 1.50
- WEDGE SALAD 6.50  
baby gem, ranch dressing, smoked streaky bacon, red onion, tomato
- JALAPEÑO MAC & CHEESE 6  
cheeto crumb
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(V) Vegetarian (VE) Vegan Full allergen information is available on request. Please be aware that all our dishes are prepared in kitchens where nut and gluten are present. Menu descriptions do not always display all ingredients, as well as other allergens, therefore we cannot guarantee that any food is completely free from traces of allergens. Please ask a member of staff before ordering. We proudly source our premium meats from select local butchers and our fresh seafood from along the regional coastline. Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. A discretionary optional service charge of 10% will be added to your bill.