

The Fairway Grill

RESTAURANT & BAR

À LA CARTE MENU

APPETIZERS

BREAD SELECTION balsamic vinegar, olive oil and butter (V)(GFA)(VGA)	£5.50
CHIPOLATA SAUSAGES honey glaze and toasted sesame seeds	£6.50
DEEP FRIED CRISPY BRIE BITES cranberry chutney (V)	£6.50
CITRUS MARINATED OLIVES (VG) (NGCI)	£6.50

STARTERS

CRISPY PANKO ENCRUSTED TIGER PRAWNS saffron aioli and prawn oil	£9
LEEK & CELERY SOUP homemade bread and jersey farm butter (V)(GFA)(VGA)	£6.50
SMOOTH CHICKEN LIVER PATE toasted brioche and plum chutney (GFA)	£8
BREADED GOATS CHEESE BONBONS tomato jam, candied beetroot (V)	£8.50
SMOKED HADDOCK & CHIVE TART poached hens' egg and chive butter sauce	£8.50
HAND ROLLED CONFIT OF DUCK & CHICKEN SPRING ROLL served with kecap manis and chilli and spring onion salad	£9

MAIN COURSE

FAIRWAY GRILL BURGER topped with Monterey jack cheese; crispy bacon served in pretzel topped burger with a bowl of fries	£16
HAND BATTERED HADDOCK FILLET served home made chunky chips tartare sauce mush peas and lemon	£16
PAN FRIED CHICKEN SUPREME dauphinoise potatoes creamy Diane sauce pancetta crumb, tender stem broccoli (NGCI)	£19
PAN FRIED FILLET OF SALMON topped with chive and cray fish butter, fondant potatoes, baby vegetables and herb oil	£32
ROAST RUMP OF LAMB haricot vert, champ mashed potatoes, red wine jus and mint salsa (NGCI)	£35
PAN FRIED SEABASS FILLETS tomato beurre Blanc, crushed potatoes and asparagus spears (NGCI)	£28
BRIE AND BROCCOLI WELLINGTON saffron turned potatoes creamed leeks and confit tomato	£19
PANFRIED GNOCCHI with wild mushrooms, mushroom ketchup sun blushed tomatoes and tarragon oil (VG)	£20
CHAR GRILLED CHICKEN AND AVOCADO SALAD baby plum tomatoes, rocket leaves, cucumber, sweet chilli and lemon dressing	£18

FROM *the* GRILL

10oz RIBEYE STEAK £42.50

8oz SIRLOIN STEAK £35

8oz PORK LOIN STEAK £22

8oz RUMP PAVE STEAK £31

8oz BUTTERFLIED CAJUN CHICKEN BREAST £16.95

All served with confit tomato flat cap mushroom
and a bowl of chunky chips

SIDES

All £5.00

Bowl of Chunky Chips (VG)
Seasonal Green Vegetables (VG) (NGCI)
Tomato Shallot & Rocket Salad (VG) (NGCI)
Skin On Fries (VG)
Creamy Champ Mashed Potatoes (NGCI) (V)

SAUCES

All £5.00

Peppercorn Sauce (NGCI)
Diane Sauce (NGCI)
Red Wine Jus (NGCI)
Blue Cheese (NGCI)

FOR THOSE GUESTS ON A DINNER INCLUSIVE PACKAGE,
THERE IS A £25 PER PERSON ALLOCATION TOWARDS
THE À LA CARTE MENU

(V) Vegetarian (NGCI) No Gluten Containing Ingredients (VG) Vegan (NDCI) No Dairy Containing Ingredients (VGA) Vegan option available (GFA) Gluten Free option available. 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.

Please share images of your food and tag us in on social media FOLLOW US



DESSERTS & BEVERAGES

DESSERTS

STICKY TOFFEE PUDDING with toffee sauce and vanilla ice cream (V)	£8
BANANA & BAILEYS CHEESECAKE glazed banana and salted caramel ice cream	£8.50
SELECTION OF WORLD CHEESES house chutney and Thomas fudge biscuits (V)	£11.50
WARM CHOCOLATE FONDANT raspberry gel and raspberry sorbet (V)	£8.50
LEMON CELLO TART Italian meringue, orange sorbet and lime curd	£8.50
RASPBERRY & WHITE CHOCOLATE CRÈME BRULEE homemade shortbread biscuits (V)	£8.50

COFFEES

AMERICANO	£3.10
FLAT WHITE	£3.50
CAPPACINO	£3.80
MOCHA	£3.80
LATTE	£3.50
EXPRESSO	£3.20
HOT CHOCOLATE	£3.80
ENGLISH BREAKFAST TEA	£2.50

DIGESTIFS

COCKBURNS PORT (50ml)	£5.50
COURVOISIER BRANDY (25ml)	£5.50
HARVEYS BRISTOL CREAM SHERRY (50ml)	£4.50
TIA MARIA (25ml)	£4.50
DRAMBUIE (25ml)	£4.50
FRANGELICO (25ml)	£4.50
COINTREAU (25ml)	£4.50
BAILEYS (50ml)	£5.20

RED WINE

	175ml GLASS	250ml GLASS	BOTTLE
VINA ELENA TEMPRANILLO 11% Spain. Dark cherry red in colour with aromas of red berries and a soft fruit character on the palate.	£6.75	£8.75	£25.00
CRAMELE RECAS PINOT NOIR VEGAN 12.5% Romania. Cranberry and raspberry aromas, fruity, smooth & fresh.	£7.25	£9.75	£27.00
ROTHSCHILD MERLOT 13% France. Deep red velvet colour with a supple nose of cherry and raspberry lead in to a medium bodied palate of morello cherry and blackberry.	£7.75	£9.25	£28.00
VINA CERRADA TEMPRANILLO O.O.Ca Rioja VEGAN 13.5% Spain. Hints of baking spice and orange zest liven up aromas of black currant and purple plum.	£8.75	£11.75	£34.00
CLUB DE CAMPO MALBEC VEGAN 13% Argentina. Full of dark, ripe fruits and a rich, smooth damson like palate. Unoaked with integrated tannins, this is a very mellow and silky Malbec.	£9.25	£12.25	£35.00
RICHLAND BLACK SHIRAZ 14% Australia. Sensational, smooth and strong characters. Ripe blackberry and black cherry flavours with vanilla cream and peppery spice.	£9.50	£12.50	£36.00

WHITE

	175ml GLASS	250ml GLASS	BOTTLE
VINA ELENA AIREN 11% Spain. Pale in colour with elegant fruit aromas	£6.75	£8.75	£25.00
DOWN UNDER CHARDONNAY VEGAN 11% Australia. A great Chardonnay displaying zesty lemon & grapefruit aromas & flavours of white peach & pear	£6.95	£8.75	£27.00
BOULDERS BEACH SAUVIGNON BLANC 13.5% South Africa. Aromas and flavours of green fig and citrus fruits with a hint of lemon grass.	£7.50	£9.50	£27.00
ILLUSION CHENIN BLANC 12.5% South Africa. A zesty white wine with a rainbow of tropical tastes and the tart, sweet scents of pomaceous fruits.	£7.75	£9.75	£28.00
I CASTELLI PINOT GRIGIO VEGAN 12% Italy. Light bodied and delicate. Crisp and dry with notes of tree fruits including pears and peaches, plus hints of lemon on the finish.	£7.75	£10.45	£30.00

ROSÉ

	175ml GLASS	250ml GLASS	BOTTLE
VINA ELENA TEMPRANILLO ROSÉ 10.5% Spain. Dry to taste with a fruity finish, this beautifully raspberry-pink wine comes with distinct aromas of rose and violet.	£6.75	£8.75	£25.00
PAINTED LADIES WHITE ZINFANDEL VEGAN 10.5% USA. Medium bodied with a lovely salmon colour, this off dry rosé wine has juicy flavours of raspberry and cherry and subtle tropical fruit aromas.			£31.00