

CALDERS

Restaurant & Bar

• NIBBLES •

Home Made Bread Selection - £7
Butter

Marinated Olives (GF,V) - £5

Hummus - £6
Warm Pitta Bread (GF,V)

TO START

Soup of the Day - £7.5
Crusty Bread (GF,V)

Cullen Skink - £8.5
Crusty Bread (GF)

Ham Hock Terrine - £8
Pear Chutney, Baby Leaf Salad,
Toasted Brioche (GF)

Lightly Smoked Gravdax - £11
Capers, Lemon, Parsley, Red Onion,
Blinis (GF)

Haggis Spring Rolls - £8
Chili Jam, Baby Leaf

Vegan Arancini - £8
Aioli, Mozzarella and Basil (V)

HOUSE FAVORITE'S

Panko Crusted Lemon Sole Goujons - £22
Parmentier Potatoes, Chorizo,
Petit Pois a la Française (GF)

Fresh Landed Battered Haddock - £18
Tartare Sauce, Garden Peas, Lemon,
Fries, Baby Leaf (GF)

Local Lamb Rump - £23
Dauphinoise Potato, Braised Red Cabbage,
Roasted Root Vegetables, Mint Jus (GF)

Homemade Tagliatelle - £17
Wild Mushrooms, Parmesan and Cream

Char Grilled Chicken Breast - £19
Marinated with Lemon Thyme, Greek Yoghurt,
Paprika & Chilies, Moroccan Style Rice,
Grilled Flatbread, Piri Piri Sauce (GF)

• ALL MEAT IS LOCALLY SOURCED. FISH ARE LANDED AT PETERHEAD HARBOUR •

• FROM OUR JOSPER GRILL •

ALL MEAT IS SUPPLIED BY SCOTT BROTHERS, DUNDEE

8oz Pork T bone (GF) - £22

8oz Rib Eye Steak (GF) - £34

10oz Sirloin Steak (GF) - £36

Sumac Marinated Cauliflower Steak (V) - £15.5

32oz Cote de Boeuf (GF) - £82
(Pre order- 24 hours in advance only)

All Grills are served with Sauté Button
Mushroom, Onion Rings, Cherry Tomatoes
on the Vine & Hand Cut Chips

Americano Burger - £16

Tomato, Gherkins, Monterey Jack Cheese,
House Relish, Fried Onions, Coleslaw,
Potato Bun, Chips (GF)

Tex-Mex Burger - £16

Potato Bun, Cajun Chicken Breast, Monterey
Jack Cheese, BBQ Sauce, Jalapenos, Iceberg
Lettuce, Tomato, American Mustard, Chips (GF)

Add Peppercorn Sauce, Béarnaise or
Garlic Butter - £4 each

Add 5 Garlic King Prawns - £8

We source our beef from 3 farms –
Sim, Kinraig Farm, Brechin (Limousin and AA)
Mathers, Shandford Farm, Fern by Forfar (AA)
Pickard, Ormiston Farm, Newburgh, Fife.

All our lambs will be farmed throughout Angus
and Perthshire.

Our pigs all come from Jenni Hall who farms
in Wishaw. She is a small producer who has
amazing welfare standards and her farm is only
1 mile from Wishaw Abattoir where they are
slaughtered, so in terms of welfare standards,
this is as good as it gets.

ADD A SIDE - £5 each Fries, Garlic Bread, Creamed Spinach & Garlic, Tossed House Salad, Beer Battered Onion Rings or Tenderstem Broccoli

DESSERTS

Baked Chocolate Cheesecake - £8.5
Fresh Berries

Sticky Toffee Pudding - £8.5
Butterscotch Sauce, Vanilla Ice Cream
(GF,V)

Espresso Panna Cotta - £8.5
Carnoustie Distillery Rum Flavoured
Chocolate Truffle (GF)

Homemade Ice Cream or Sorbet Selection - £7 (GF,V)

Selection Of Iain J Mellis Scottish Cheese - £13
Mini Oatcakes, Chutney, Celery, Grapes (GF)

Allergen Information

(GF) Dishes can be adapted for Gluten Free guest's

(V) Dishes can be adapted for vegetarian & vegan guests

All of our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. If you'd like information on the allergen content of this menu, please ask one of our waiting staff who will be happy to assist

A 12% discretionary service charge will be added to your bill, please let us know if you wish this to be removed.

'We are proud to say that all the dishes on our menus, where possible and whilst in season, are made from ingredients local to this area, and are locally sourced wherever possible, in addition all desserts, including ice creams are made on the premises by our kitchen brigade.'

Head Chef, Andrew Pavlantis



CARNOUSTIE

Golf Hotel & Spa

Carnoustie Story

The name Carnoustie probably derives from two Scandinavian nouns, “car” meaning rock and “noust” meaning “bay”. However, there is a more fanciful explanation that some local inhabitants prefer.

Those individuals will tell you that the town got its name from the Battle of Barry in 1010 in which the Scottish King, Malcolm II, repulsed a band of Danish invaders led by their general, Camus.

History suggests that the Battle of Barry was a bloody affair that raged for hours until Camus was put to the sword. To this day, a cross in the ground of the Panmure Estate marks the spot where he was buried.

Legend has it that the Norse Gods were so incensed by the loss of their favourite warrior that they put a curse on the neighbourhood, letting thousands of crows loose on Barry Sands. Soon, the crows colonised the woodland on what is now Buddon Ness, their numbers growing to such an extent that the area became known as Crow’s Nestie, later corrupted to become Carnoustie.