

LUNCH MENU | SERVED 12PM-17:00PM

SANDWICHES

Served on White or Brown Bloomer Bread with Dressed Salad, Coleslaw & Crisps

Calder's Club Sandwich - £14 Chicken, Bacon, Cheese, Mayo, Tomato, Baby Gem

Minute Steak Sandwich - £14 Caramelised Red Onion, Garlic Mayo, Lettuce

Coronation Chick Pea Sandwich - £9 Mango Chutney, Raisins, Red Onion, Madras Curry Powder (V)

Fish Finger Sandwich - £12 Fresh Haddock Goujons, Tartar Sauce, Lettuce

Add a side of Fries, Garlic Bread or Side Salad for £5

(All sandwiches can be served on Gluten Free Bread)

Soup of the Day - £6 Crusty Bread (*GF,V*) **Cullen Skink - £8** Crusty Bread (*GF*)

HAND ROLLED 9" PIZZA

Classic Margherita - £13 Mozzarella, Tomato & Basil Sauce (*GF,V*)

Quattro Formaggi - £14 Mozzarella, Pecorino, Gorgonzola, Mascarpone (*GF*,*V*)

Meat Feast - £15 Mozzarella, Chicken, Pepperoni, Grilled Beef, Chorizo, Bacon (*GF*)

Parma - £15 Mozzarella, Prosciutto, Rocket, Parmesan Shavings (*GF*)

*Vegan Cheese and Gluten Free base available

HOUSE SPECIALS

Three Egg Omelette - £9.5 Grated Cheddar Cheese, Baby Leaf Salad, Chips (*GF*)

Add: Bacon, Mushrooms, Peppers, Ham (£2 per item)

Beetroot Salad - £8.5 Feta Cheese Mousse, Radicchio, Iceberg Lettuce, Walnuts, Honey and Arran Mustard Dressing (*GF,V*)

Seafood Platter - £19 Smoked Salmon, Crayfish Cocktail, Hot Smoked Salmon, Smoked Peppered Mackerel, Crusty bread, Tartar Sauce, Cherry Tomatoes, Cucumber (*GF*)

Fresh Landed Battered Haddock - £18 Chips, Baby Leaf Salad, Homemade Tartar Sauce, Peas, Lemon (*GF*)

• FROM OUR JOSPER GRILL •

ALL MEAT IS SUPPLIED BY SCOTT BROTHERS, DUNDEE

6oz Rump Steak - £20

Grilled Portobello Mushroom, Sautéed Spinach, Plum Tomato & Chips (GF)

Sumac Marinated Cauliflower Steak - £15.5 Sauté Button Mushroom, Onion Rings,

Cherry Tomatoes, Hand Cut Chips (GF,V)

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

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 (*GF*)

We source our beef from 3 farms – Sim, Kincraig 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 Vanilla Ice Cream (*GF*) Selection Of Iain Mellis Farmhouse Scottish Cheese - £13 Mini Oatcakes, Chutney, Grapes, Celery (*GF*) **Homemade Ice Cream or Sorbet Selection** - £7 (*GF*,*V*)

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



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 Craw's Nestie, later corrupted to become Carnoustie.