

# FAIRWAYS RESTAURANT

## À LA CARTE MENU

### STARTERS

#### CHEFS HOMEMADE

**SOUP OF THE DAY** £6.00  
cheese scone & butter v

**SICILIAN ARANCINI** £6.50  
spicy arrabbiata sauce v

**SQUID BOLOGNESE** £7.50  
Parmigiano Reggiano

**PRESSED PORK TERRINE** £7.50  
homemade mustard, pickled onion,  
rustic bread

**DEVILLED WHITEBAIT & SQUID** £7.00  
tartar sauce

**CHERRY TOMATO BRUSCHETTA** £6.50  
poached egg, basil pesto v

#### CRAB & NORI SEAWEED

**CANNELLONI** £7.50  
sweetcorn panna cotta, micro herbs

**BAKED BRIE** £10.00  
house chutney, artisan bread (to share) v

### MEAT & FISH

**BLACK PEPPER GLAZED SHORT RIB** £19.00  
horseradish pomme purée, glazed baby carrots & parsnips,  
bourguignon sauce

**CHICKEN SUPREME** £16.00  
boudin blanc, sweet potato gratin, wilted spinach, Madeira sauce

**SLOW ROASTED PORK BELLY** £16.00  
chorizo croquette, braised red cabbage, thyme jus

**PAN ROASTED FILLET OF SALMON** £19.00  
almond pomme purée, fennel & caper salad, pink caviar, saffron  
sauce

**STEAMED COD LOIN** £18.00  
dauphinoise potato, Asian broth

**CRAB RISOTTO** £15.00  
crème fraîche, chives

### VEGETARIAN

**BUTTERNUT SQUASH RISOTTO** £11.00  
pumpkin seeds, feta, micro herbs v

**BETROOT & GOAT'S CHEESE TORTELLONI** £12.00  
balsamic caviar, walnut Genovese, Parmesan tuile v

**SUPERFOOD SALAD** £10.00  
giant cous cous, pomegranate, pumpkin seeds, edamame beans,  
avocado, spinach, citrus dressing v

### DESSERTS

**CHILLED CHOCOLATE FONDANT** £6.50  
toasted hazelnuts, salted caramel sauce

**RUM BABA** £6.00  
poached pears, rum & raisin ice cream

**ROASTED PINEAPPLE STICKY TOFFEE PUDDING** £6.50  
clotted cream

**COCONUT CRÈME BRÛLÉE** £6.00  
shortbread biscuits

**COOKIES & CREAM CHEESECAKE** £6.50  
chocolate brownie ice cream

**SELECTION OF ICE CREAMS & SORBETS** £5.00

**SELECTION OF BRITISH CHEESES** £10.00  
quince jelly, grapes, rustic crackers

### STEAKS

*Served with triple-cooked chips or garden salad, portobello  
mushrooms, crispy onion, rocket & Parmesan salad*

**8oz RIBEYE STEAK** £27.00  
a finely marbled cut, best served medium

**8oz SIRLOIN STEAK** £25.00  
a delicate flavour balanced with a finer texture, best served medium-  
rare

**10oz RUMP STEAK** £22.00  
a firm texture and rich flavour, best served medium-rare

**8oz HANDMADE CHOPPED STEAK BURGER** £15.00  
charcoal brioche bun, smoked bacon, brie, gherkin, salad,  
triple-cooked chips

Add a sauce... Peppercorn, Blue Cheese or Red Wine Jus £3.00

### SIDES

Maple Bacon Carrots £4.00

Triple-Cooked Chips £4.00

Seasonal Vegetables £4.00

Superfood Salad £4.00

Buttered Asparagus £4.00

Broccoli & Toasted Almonds £4.00