

# CALDER'S

## Restaurant & Bar

### • NIBBLES •

**Home Made Bread Selection - £7**  
Butter

**Kalamata Olives (GF,V) - £6**

**Hummus - £6**  
Warm Pitta Bread (GF,V)

### TO START

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

**Cullen Skink - £8.5**  
Chunky North Sea Smoked Haddock (GF)

**Smoked Salmon and Avocado - £9**  
Creamed Cheese, Dill, Yoghurt, Lemon,  
Peppers, Rye Bread

**Haggis Spring Rolls - £8**  
Chilli Jam, Baby Leaf

**King Prawn Saganaki - £9**  
Fresh Tomato and Greek Feta Cheese (GF)

**Scottish Clava Brie - £8.5**  
Rolled in Oats and Panko, Smoked Apple Relish,  
Baby Leaf

### HOUSE FAVORITE'S

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

**Char Grilled Chicken Breast - £19**  
Stornoway Black Pudding Mash, Baby Vegetables,  
Glenmorangie Whisky Cream Sauce (GF)

**Pea and Asparagus Risotto - £17**  
Vegetable Ribbons, Parmesan and Herb Oil  
(GF,V)

**Local Lamb Rump - £23**  
Kale Mash, Tender stem Broccoli,  
Carrot Purée, Pistachio & Arran Mustard Crust,  
Port Jus (GF)

**Scottish Monkfish Tail Wrapped  
in Parma Ham - £23**  
Parisienne Potato, Julienne of Vegetables,  
Pak Choy, Ginger Cream Sauce (GF)

**Caesar Salad - £15**  
Bacon, Gem Lettuce, Anchovy, Parmesan,  
Garlic Croutons (GF)  
*Add Grilled Chicken Breast for £4*

**Loin of Highland Venison - £24**  
Dauphinois Potato, Braised Red Cabbage,  
Fine Beans, Apple Compote,  
Port Jus (GF)

### • FROM OUR JOSPER GRILL •

ALL MEAT IS SUPPLIED BY AN AWARD WINNING BUTCHER

**Calder's Sharing Board - £95**  
**10oz Flat Iron, 8oz Pork Chop,  
6oz Sirloin & 5oz Ribeye**  
*All sliced and served with Garlic Butter Prawns*

Mixed House Salad, Beer Battered Onion  
Rings, French Fries, Mac n' Cheese (GF)

**8oz Pork T bone (GF) - £24**

**8oz Rib Eye Steak (GF) - £34**

**10oz Sirloin Steak (GF) - £36**

**8oz Fillet Steak (GF) - £42**

**32oz Tomahawk (GF) - £85**  
*(perfect for sharing)*

All Steaks are served with Sauté  
Button Mushroom, Onion Rings,  
Cherry Tomatoes on the vine  
& French Fries

**Calders Burger - £20**  
Bun, Double Beef Patty, Tomato, Gherkins,  
Monterey Jack Cheese, House Relish,  
Coleslaw, Chips, Onion Rings (GF)

**Americano Burger - £16.5**  
Bun, Tomato, Gherkins, Monterey Jack  
Cheese, House Relish, Coleslaw, Chips (GF)

**Grilled Cajun Chicken Burger - £16.5**  
Bun, Cajun Chicken Breast, Monterey Jack  
Cheese, BBQ Sauce, Jalapeños, Iceberg,  
Tomato, American Mustard, Chips (GF)

**Plant Based Burger - £16**  
Potato Bun, Vegan Cheese, Pickles, Tomato,  
Lettuce, American Mustard, Relish (GF)

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

*Add 5 Garlic King Prawns - £8*

***Our secret to locking in the flavours?***

*The Josper Grill. A special style of charcoal  
oven from Barcelona. Regarded as one of  
the most sublime cooking methods of tender  
meats.*

*We source our beef from 3 farms –  
Sim, Kincaig 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.*

**ADD A SIDE - £6 each** - Side of Fries • Garlic Bread • House Salad • Beer Battered Onion Rings • Tenderstem Broccoli

### DESSERTS

**Dark and White Chocolate Brownie - £8.5**  
Espresso Ice Cream (GF,V)

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

**Raspberry Crème Brûlée - £8.5**  
Carnoustie Distillery Rum Flavoured  
Chocolate Truffle (GF)

**Classic Strawberry Pavlova - £8.5**  
Crème Chantilly, Fruit Coulis (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 vegan guest's

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 Craw’s Nestie, later corrupted to become Carnoustie.