

CALDER'S

Restaurant & Bar

LUNCH MENU | SERVED 12PM-5PM

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 (GF)

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

Orkney Cheddar and Pickle Sandwich - £9 (GF)

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

Smoked Salmon and Prawn Open Sandwich - £12
Marie Rose Sauce (GF)

Hummus, Tomato, Vegan Mozzarella and Baby Gem Sandwich - £9 (GF)

Add a side: Fries, Garlic Bread or Side Salad (£5 per side)

Soup of the Day - £6
Crusty Bread (GF,V)

Cullen Skink - £8 (GF)

HAND ROLLED 9" PIZZA

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

Scottish - £14
Stornoway Black Pudding, Lorne Sausage, Smoked Streaky Bacon, Cheddar

Meat Feast - £15
Mozzarella, Chicken, Pepperoni, Chorizo, Bacon, BBQ Sauce (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)

Villagio Salad - £14
Rocket, Spinach, Baby Leaf, Croutons, Tomato, Parmesan, Pine kernels, Olive Oil, Honey and Balsamic Vinegar 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)

SALADS

Budda Bowl - £15
Quinoa, Chick Peas, Spinach, Cherry Tomatoes, Peppers, Cucumber, Red Onions, Polenta Croutons, Pomegranate, Mustard Dressing (GF,V)

Caesar Salad - £15
Bacon, Gem Lettuce, Anchovy, Parmesan, Garlic Croutons (GF)
Add - Char Grilled Chicken Breast - £21

FROM OUR JOSPER GRILL

ALL MEAT IS SUPPLIED BY AN AWARD WINNING BUTCHER

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

Calder's Sharing Board - £89
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)

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.

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)

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.