

THE ROOKERY



Served from 12pm - 8.30pm

Nibbles



Fried Padron Peppers (Gf/V) <i>Chilli & Feta</i>	8
Marinated Mixed Olives & Garlic (Gf/V/Vg/Df)	8
Homemade Salt Crusted Milk Bread for 2 (Gf on request) <i>Whipped Butter</i>	10

Small Plates



Classic French Onion Soup (Gf on request) <i>Gruyère Cheese Croûte</i>	10.5
George Campbells Smoked Salmon (Df) <i>Fennel & Dill Salad, Lemon Aioli, Crisp Crostinis</i>	10.5
The Rookery Spicy Chicken Wings (Gf) <i>Sour Cream & Chive Dip</i>	9.5
The Rookery Prawn & Avocado Guacamole Cocktail (Gf on request) <i>Marie Rose Sauce, Wholemeal Bread & Butter</i>	11.5
Steamed Shetland Mussels (Gf on request) <i>Bacon & Cider Reduction, Samphire, Toasted Sourdough</i>	11.5
Whipped Goat's Cheese (Gf/V) <i>Beetroot & Fig Salad, Picked Walnuts, Wild Honey</i>	9.5

Salads & Sandwiches

12pm - 5pm



The Rookery Club Sandwich (Df) <i>Grilled Chicken, Streaky Bacon, Egg Mayonnaise, Beef Tomato, Cucumber</i>	15
Bavette Steak Ciabatta <i>Rocket, Peppercorn Mayonnaise, Koffman Fries</i>	17.5
Smoked Back Bacon or Link Sausage Filled Roll	5
Fish & Chip Butty (Df) <i>Shredded Iceberg Lettuce, Tartare Sauce</i>	12
Tomato & Mozzarella Ciabatta (V)(Gf on request) <i>Rocket, Red Pepper Pesto</i>	10.5
Salmon Nicoise Salad (Gf/Df) <i>George Campbell & Sons Hot Smoked Salmon, Mixed Leaf Salad, New Potato, Cherry Tomato, Cucumber, Soft Boiled Egg, Olives, Fine Bean, Tapenade Dressing</i>	18.5
Caesar Salad (Gf on request) <i>Parmesan, Cos Lettuce, Soft Boiled Egg, Silver Skin Anchovies, Crostinis, Caesar Dressing</i> + Add Roast Breast of Free-Range Chicken	13 5

Dining Classics



Shepherd's Pie (Gf) <i>Minced & Braised Scotch Lamb, Glazed Potatoes, Garden Peas</i>	24
Seared Black Hake (Gf) <i>Saffron, Lemon Risotto, Soft Poached Egg, Gremolata</i>	28
Herb Roasted Breast of Chicken (Gf) <i>Pomme Fondant, Haricot-Verts, Mushroom Ketchup, Watercress Salad, Chicken Jus</i>	24
Wild Mushroom & Tarragon (V) Pappardelle Pasta <i>Aged Parmesan, Watercress Salad</i>	18

The Rookery Favourite

35 Day Dry-Aged Ribeye of Scotch Beef (Df)

Watercress Salad, Onion Rings, Koffman Fries

40

Locally Sourced. Exceptionally Good.

Sides to follow



Koffman Chips/Fries (Gf/V/Vg/Df)	5.5
Dressed House Salad (Gf/V/Vg/Df)	5
Tenderstem Broccoli, Hollandaise (Gf)	6
Flat Cap Mushroom, Garlic Butter (V/Gf)	6
Onion Rings (V/Vg/Df)	6
Spring Onion Mash (Champ) (V/Gf)	6.5

Welcome to our restaurant at Carnoustie Golf Links.

For as long as anyone can remember, crows have made their name in this area. In fact, legend has it that the old Scots name, ‘Craws Nestie’ is where our much-loved Carnoustie got its name.

Over the years these resourceful, community-minded birds have made their home in our coastal town, as, like golf, they belong in this challenging and formidable place. They call it home.

We call it The Rookery.

The Rookery Classics



The Rookery Tempura Chicken Burger <i>Brioche Bun, Grilled Streaky Bacon, Monterey Jack Cheese, Shredded Iceberg Lettuce, Beef Tomato, Red Onion, Pickle, BBQ Sauce, Jalapeño Mayonnaise, Koffman Chips</i>	20
OUR SIGNATURE BURGER	
Highland Wagyu Beef Burger (Gf on request) <i>Toasted Brioche Bun, Aged Cheddar, Shredded Iceberg Lettuce, Pickle, Mustard Mayonnaise, Koffman Chips</i>	26.5

The Rookery Vegan Burger (Gf on request) <i>Vegan Brioche Bun, Patty, Beef Tomato, Red Onion, Guacamole, Shredded Iceberg Lettuce, Vegan Cheese, Koffman Chips</i>	18
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Fish & Chips (Df) <i>George Campbell & Sons Haddock, Garden Peas, Tartare Sauce, Charred Lemon, Koffman Chips</i>	22
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Classic Steak Pie <i>Slow Cooked Chunks of Scotch Beef in a Rich Gravy, Flaky Puff Pastry, Buttery Mash, Chantenay Carrots</i>	22.5
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Sauces



Bèrnaise (Gf) // Peppercorn Cream (Gf) Garlic Butter (Gf/V) // Red Wine Jus (Gf/Df) Lemon & Garlic Mayonnaise // Chimichurri	5.5
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Desserts



Vanilla & Honey Panna Cotta (Gf) <i>Dark Cherry Sorbet</i>	9
Dark Chocolate Pave (Gf/V) <i>Salted Popcorn, Mango Sorbet, Praline Tuille</i>	10
Warm Sticky Toffee Pudding (V) <i>Toffee Sauce, Honeycomb Ice Cream</i>	9.5
Apple & Cinnamon Crumble (V) <i>Custard, Salted Caramel Ice Cream</i>	9
Selection of Scottish & French Cheeses (5) (Gf/V) <i>Chutney, Celery, Oatcakes</i>	20

Gf – Gluten Free V – Vegetarian
Vg – Vegan Df – Dairy Free

All allergen information available on request. Many of our dishes can be made to cater for specific dietary requirements, please notify your server of any allergies.



LOCALLY SOURCED

Our Scotch Beef is dry aged and grass fed

We take great pride in sourcing our meat locally. Yorke's Butchers are based in the county of Angus where they are renowned Worldwide for their Scotch Beef, Pork and Lamb.

