

The ClubHouse

R E S T A U R A N T

M E N U

LIGHT BREAKFAST

09:00 am – 11:00 am

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| Tee-Off Scramble (V) | 240g € 16 |
| Scrambled eggs, toasted multigrain sourdough
Grana Padano cheese, marinated cherry tomatoes
Parsley tuile | |
| First Tee Poached Eggs (V) | 220g € 17 |
| Poached eggs, toasted croissant
Avocado and sour cream, mixed leaves | |
| Back Nine Brioche Toast (V) | 180g € 14 |
| Honey butter toast with muscovado sugar
Vanilla Chantilly cream, fresh strawberries | |
| Fairway Granola Bowl (V) | 220g € 13 |
| Homemade granola, seasonal fruits, berries
Fresh mint yoghurt or your choice of milk | |

At The ClubHouse, we are dedicated to making a positive impact on the environment and local community.
By sourcing products locally, we ensure our meat and fish are sustainable and ethically acquired.



All prices are quoted in euros, inclusive of VAT.

LUNCH

12:00 pm – 5:00 pm

TEE-OFF STARTERS

Hole-in-One Arancini (V) 180g € 17

Tomato arancini with mozzarella cheese
Basil sauce, toasted almonds

Sunset Halloumi (GF) (V) 190g € 19

Fried halloumi, orange segments, baby leaves
Toasted pine nuts, fresh mint, pomegranate molasses

Burrata Garden (V) 180g € 27

Burrata, dry cherry tomatoes, rocket pesto cream
Toasted garlic bread with seeds, balsamic vinaigrette

Pro-Am Tuna Salad (GF) 190g € 24

Seared tuna, soft quail eggs
Sour cream with Dijon mustard seeds and chives
Mixed leaves, cherry tomatoes, potato chips

FAIRWAY FAVORITES

Sea Bass (GF) 230g € 32

Pan-fried sea bass fillet, lemon potato purée
Swiss chard, citrus sauce

Chicken 270g € 26

Grilled chicken fillet, polenta with Parmesan
Grilled asparagus, thyme jus

Lamb 250g € 29

Lamb ragu cooked in milk
Potato gnocchi, shaved goat cheese

Back Nine Beef Ciabatta 230g € 21

Slow-cooked beef brisket, marinated dried tomatoes
Rocket, onion jam with Dijon mustard seeds
Grana Padano cheese

Clubhouse Sandwich 360g € 26

Multigrain toast, marinated chicken, crispy bacon
Fried egg, sun-dried tomatoes, green salad
French fries, lime aioli

SWEET FINISH

Seasonal Fruit Plate 150g € 14

Freshly sliced seasonal fruits

Lemon & Thyme Tart 120g € 14

Brittany shortbread, lemon and thyme curd
Light citrus coulis, honey meringues

Walnut & Fig Cake 120g € 16

Toasted walnut Chantilly cream, walnut crumble
Vranac red wine and dry fig jam

Fresh Strawberries 130g € 13

Served with Chantilly cream

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