

## CRENSHAW'S BRASSERIE

Welcome to Crenshaw's Brasserie! Our destination restaurant is named in honour of Ben Crenshaw, one of the most popular and talented players in golf, who now continues his contributions to the game as a golf course architect. Although some professional golfers have won more major tournaments and others have collected more in winnings, Ben Crenshaw is something of an iconic figure of this great game. His all-American looks, charisma, and grace under pressure have made him a gallery favourite from his days at the University of Texas, where he was heralded as the next Jack Nicklaus, to the 1984 Masters Tournament, where he ended a decade of frustration to capture his first major championship title. His second victory at Augusta in April of 1995 secured his place in golf history.

Ben has also had a long and close relationship with this part of the world, and with Dornoch in particular. An Honorary Member of Royal Dornoch, he is a regular visitor. Indeed, Royal Dornoch is one of his most favoured courses in the world. On one occasion when asked how he got on at Dornoch, he replied 'I nearly didn't come back!'. Of Royal Dornoch, he has also said that 'he had never had so much fun on a golf course'.

In short, Ben is a great fan of Dornoch, and when we were looking to develop our new destination restaurant at the Royal Golf, to name it after Ben seemed a very obvious step. Accordingly, we approached Ben through his management company, and we were delighted that he not only agreed to let us use his name but has done so without any fee or formal licensing agreement. Because of his love of Dornoch and Royal Dornoch in particular, he was 'honoured to be associated in this way'. Thank you, Ben! In return, Ben will always be a welcome guest of Highland Coast Hotels, and the Royal Golf in particular so who knows, you may just find him sitting at the next-door table!

Ben still returns to the UK almost every year to play in the British Open and to explore the lesser-known courses in England and Scotland, his detailed knowledge of which, according to Herbert Warren Wind, "bowl over British golf authorities". Occasionally he also acts as a guide for tourists around the more famous courses while recounting, stroke by stroke, some memorable holes played at celebrated matches. He explained his love for the British golf links: "Back home, our courses are built with bulldozers, with smooth fairways and sculptured contours. Here the links courses were created by the interaction of rain, wind, snow, tides, erosion, even sheep and burrowing animals. Here it's man against the elements, golf in its natural state."

To all our guests who are golfers, we are sure you will share Ben's sentiments, and very much hope that you will enjoy dining in Crenshaw's Brasserie!

### OUR EXECUTIVE CHEF:

## Sam Mavilmada

We would like to introduce you to Sam, our Executive Chef at the Royal Golf who re-joined the hotel in Spring 2022 returning from Cocobay Resort in Antigua where he was Resort Head Chef for 3 years. Of Sri Lankan nationality, Sam first came to the UK in 2000 since when he has had a glittering career both in the UK and overseas, including 9 years as Head Chef of the Royal Golf between 2010 and 2019.

With his family based in Dornoch, returning to the Royal Golf was a welcome step for Sam, and we are delighted to welcome him back to lead our highly talented kitchen brigade. As befits a Chef with such extensive international experience, Sam brings flair and an eclectic understanding of cuisine and the foods of the world to your table. Bringing together the very best of Asian, West Indian and British cuisine, you can expect dishes with a difference. Nevertheless, at the heart of Sam's passion for food is the use of local ingredients of the highest quality, cutting food miles out of the process, and supporting local food producers of all types. Some of these are featured on our menu.

Sam loves to interact with his guests, and if you would like to meet Sam, please just ask. He will be more than happy to come and discuss his approach to cuisine, his menus and your preferences! We very much hope that you will enjoy the fine cuisine of Sam and his brigade, and the overall experience of dining in Crenshaw's Brasserie, one of the North Highland's premier food destinations.



# STARTERS

<b>Butternut, Ginger and Coconut Soup</b>	£9	
Crispy pearl onion, maple fried croutons		
<b>Matured Local Beef Carpaccio</b>	£12	
Shallot mousse, pickle walnut, quail egg		
<b>Charred Mackerel</b>	£12	
Dressed crab, cardamom glazed beetroot, heritage tomato ceviche		
<b>Marinade Crispy Tofu</b> (V)	£10	
Quinoa, peanut, chili & mango salad		
<b>Pan Seared Shetland Scallops (3)</b>	£22	
Chorizo, caramelised apple and ginger puree, tempura papaya		
	<i>Starter</i>	<i>Main</i>
<b>Shetland Mussels</b>	£14	£26
Heirloom tomato, basil, lemon grass		
	<i>Starter</i>	<i>Main</i>
<b>Cullen Skink Risotto</b>	£16	£26
Smoked haddock, haddock, smoked salmon, crayfish, shaved parmesan, citrus Alberelli olive oil		

# SALAD

	<i>Starter</i>	<i>Main</i>
<b>Classic Caesar Salad</b>	£9	£16
Baby Gem lettuce, Sourdough croutons, silverback anchovies, crispy pancetta, parmesan and soft egg		
	with Chicken	£12      £20
	with Langoustines (3)	£16      (5) £29

(Ve) - Vegan    (V) - Vegetarian

Allergens and Alternatives: please inform your server of any allergies or dietary requirements that you have.  
We can also offer alternatives on some of our menu items. Please just ask!



## MEAT

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<b>Roast Rump of Highland Lamb</b>	<b>£29</b>
Wild garlic, baby carrots, banana shallot, gnocchi, Thistly Cross cider sauce	
<b>Braised Ardgay Game Ragù</b>	<b>£26</b>
Red cabbage, roasted sweet potato, tender stem broccoli	
<b>Pulled Brisket Burger</b>	<b>£19</b>
Streaky bacon, red onion relish, fennel remoulade, Highland cheddar, thick cut Cajun chips	
<b>Roasted Pork Loin and Belly</b>	<b>£26</b>
Tenderstem broccoli, sage baked mac pie, pineapple, satay sauce	

## FROM THE GRILL

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All items from the grill are accompanied by thick cut chips, onion rings, portobello mushroom and confit cherry tomato

<b>Fillet Steak</b> 220g	<b>Sirloin steak</b> 220g	<b>Ribeye Steak</b> 220g	<b>Chateaubriand</b> for two 400g
<b>£39</b>	<b>£32</b>	<b>£36</b>	<b>£70</b>

<b>Kame's Steelhead Trout</b> <i>Classic niçoise salad and sherry vinegar and Alberelli olive oil dressing</i>	<b>Blackened Chicken Breast</b> <i>Red pepper, lime &amp; honey butter</i>
<b>£26</b>	<b>£26</b>

## SAUCES

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<b>Glenmorangie Whisky</b>	<b>Double Peppercorn</b>	<b>Béarnaise</b>	<b>Red Wine &amp; Port</b>
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## SEAFOOD

<b>Seafood &amp; Coconut Curry</b>	£28
Authentic Sri Lankan spiced curry, Scottish seafood, coconut and lime rice	
<b>East Coast Haddock</b>	£19
Crispy panko breaded or battered, thick cut chips, tartare sauce	
<b>Bamboo Steamed Hake and King Prawn (4)</b>	£28
Confit Jersey royal, pancetta, samphire, lime, coconut broth	
<b>Steamed Langoustine</b>	(8) £28 (12) £38
Garlic & chilli toast, lemon oil, horseradish mayonnaise	

## VEGETARIAN

<b>Ricotta &amp; Butternut Ravioli</b> (V)	£18
Wilted spinach, roasted banana shallots, sorrel, basil cream	
<b>Roasted Vegetable Tart*</b> (V)	£18
Sundried tomato pesto, shallots, broccoli, sweet potato, beetroot, heirloom tomato, spiced yogurt, goat cheese	

\*This dish can be made vegan on request

## SIDE DISHES

Thick Cut Chips	Spinach	Buttered New Potatoes
Onion Rings	Roasted Root Vegetables	Seasonal Mixed Salad
Steamed Broccoli	Creamed Mash Potatoes	
	£6 each	

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## DESSERTS

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<b>Highland Cheese Selection</b>	£14
Tain Truckle, Blue Murder, Morangie Brie, Orkney Smoked Cheddar, Fat Cow/Minger, oatcakes, pear and apple chutney, grapes	
<b>Mango and White Chocolate Parfait</b>	£9
Passion fruit and coconut	
<b>Sticky Toffee Pudding</b>	£9
Butterscotch sauce, Arran tablet, ice cream	
<b>Chocolate and Raspberry Pot</b>	£9
Orange and ginger ice cream	
<b>Vanilla and Banana Cheesecake</b>	£9
Candied walnuts, blueberry & apple sorbet	
<b>Local Ice Creams or Sorbets</b>	£8
Drumliah Farm berries	

## COFFEE & TEA

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Caffia Coffee Pot	£3.25	Double Espresso	£3
Hoogly Tea Infusions*	£3.25	Latte	£3.75
Americano	£3.25	Mocha	£4
Cappuccino	£3.50	Hot Chocolate	£4

 - Vegan  - Vegetarian

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\*Hoogly Tea has been produced in a factory that may use nuts



# OUR SUPPLIERS

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## MUNRO FRUIT MERCHANTS LTD, TAIN FRUIT & VEGETABLES

Based in Tain, this family business has run for 25 years providing fruit and vegetables to the northern Highlands. The family aim to keep the business as local as possible, working with local growers and crofters providing top quality local produce to commercial businesses and the wider market 7 days a week.

## HIGHLAND COAST SCOTCH BEEF MEAT

All Highland Coast Scotch Beef comes from livestock that is both born and reared on family farms and crofts set among the remote and beautiful countryside in the far north of Scotland. The meat comes from carefully selected, grassfed herds and flocks, and can be traced to individual farms where centuries of traditional husbandry ensures the highest standards of animal welfare.

The grazing pastures of the North Highlands grassland and heather covered ground give a unique flavour to the meat. Careful selection ensures the most tender beef is available all year round. Beef is dry aged using a traditional method for a minimum of 14 days. This concentrates the flavour in every cut, resulting in some of the finest-tasting Scotch beef available.

## WEST DRUMLIAH FRUIT FARM, BONAR BRIDGE FRUIT

West Drumliah is a small family run fruit farm in Bonar Bridge run by the Mackenzie family. It offers the finest freshly picked strawberries and raspberries during the summer months as well as delicious home-made jams and marmalades.

## A G CAMPBELL, GOLSPIE FISH & SHELLFISH

Run by Hamish Campbell and his family, this local fish and seafood supplier provides the freshest of produce to the local community and hotels across the Highlands. They specialise in shellfish such as langoustines, prawns and crab which are fished and landed by the Ocean Provider out of Helmsdale. Their white fish is landed in Scrabster, just north-east of Wick.

## HIGHLAND FINE CHEESES, TAIN CHEESE

This family business is run by Rory Stone. Their award-winning factory produces the crowdie which is the basis of the cheeses they produce in Tain. The milk comes from three herds of cattle, two from further north at Sibster and Thrumster near Wick, and the third from the Black Isle. The factory specialises in mould ripened cheeses. We serve Caboc, Strathdon Blue, Highland Brie and Blue Murder. The Stones always welcome in our Chefs as part of their Highland Coast induction to see the factory and try the cheeses.

## ARDGAY GAME, ARDGAY GAME

Ardgay Game was founded over 40 years ago by founders Les and Lesley Waugh. Still in the same family, honesty and supplying exceptionally high quality Highland venison has always been at the heart of the business and still is today. All butchery is carried out in-house by their team of skilled butchers who combine tradition with technology to produce the finest meat to exceptional standards.

## BOGROW FARM, TAIN CHARCUTERIE

Bogrow Farm is a micro enterprise producing and supplying top quality Charcuterie. The family behind the business rear their own free range Luig Cattle and Gloucestershire pigs on their farm in Tain and produce a range of home cured salamis based on their own family created recipes.

