

THE FAIRMONT HOTELS RECOMMENDATIONS OF THE HOUSE

Amaretto Raspberry Sour 9.50

Fresh raspberries, lemon juice and amaretto, all shaken well together and poured over ice. A refreshing take on a classic cocktail.

Strawberry Caipiroska 9.50

Strawberries, lime and brown sugar are muddled together, Belvedere vodka served short over crushed ice with a dash of soda. It is easy to see why this is one of South America's favorite cocktails.

Cucumber 75 9.50

Hendricks gin shaken with lime juice and cucumber then double strained and topped with Prosecco Fantinel. Cucumber lovers are welcome.

Sparkling Pomegranate 12.50

Belvedere vodka is shaken with pomegranate liquor and lemon juice, before being strained into a champagne flute and champagne is added for the finish.

Passion Fruit Tea-quila 9.50

Sauza Tequila shaken with lime and Grapefruit juice, top up with passion fruit tea

“Classic” Champagne Cocktail 14.50

Created by old school New York bartender Jerry Thomas way back in 1862 this classic version uses a Fine de Cognac float, we take a chilled Champagne Coupe add a single sugar cube soaked in Angostura bitters, top with Ice Cold Veuve Clicquot Champagne.

CHAMPAGNE AND SPARKLING WINE RECOMMENDATIONS

SPARKLING WINE

Prosecco Fantinel, Extra Dry, Italy

125ml

Bottle 75cl

7

31

CHAMPAGNE

Veuve Clicquot, Reims Region, Champagne, France

14

75

Veuve Clicquot Rose, Reims Region, Champagne, France

20

110

Piper-Heidsick, Reims Region, Champagne, France

55

Piper-Heidsick Rose, Reims Region, Champagne, France

70

Moet & Chandon, Epernay Region, Champagne, France

72

Moet & Chandon Rose, Epernay Region, Champagne, France

90

Ruinart, Champagne, France

110

Ruinart Rose, Champagne, France

150

Dom Perignon, Champagne, France

230

Krug Grande Cuvee N/V, Champagne, France

246

Louis Roederer Cristal, Champagne, France

350

WINE RECOMMENDATIONS BY THE BOTTLE

WHITE WINE

Sancerre, La Fuzzelle, Loire Valley, France

A classic Sancerre, full of crisp ripe acidity and gooseberry fruit.

Chardonnay, Petit Chablis, J. Moreau et Fils Burgundy, France

100% Chardonnay Grape, excellent with shellfish.

Pouilly Fume, La Ralotte, A. Marechal, France

Rich, concentrated with a silky mouth feel and tropical fruits aroma.

Vidal Riesling, Malborough, New Zeland

Lime and floral aromas combined with citrus fruit flavours

RED WINE

**Drostdy- Hof Winemakers Collection Pinotage,
Western Cape, South Africa**

cherry, raspberry and a note of banana with subtle spicy oak aromas

Syrah, La Campagne, France

Velvety wine with an appealing smooth texture and aromas of spices and black cherry

Don Jacobo Rioja Reserva, Bodegas Corral, Spain

Silky balance of ripe cherry flavours and vanilla oak character

Pinot Noir, Couvent des Jacobins, Bourgogne, France

Fresh strawberry aromas and plump soft cherries

Bottle 75cl

42

41

41

34

Bottle 75cl

29

29

45

40

THE FAIRMONT HOTELS LUXURY COCKTAIL COLLECTION

Mojitoni 14.50

Created at our own bar by Ruben Serra Barman using Brugal 1888 dark rum, twice distilled and aged in Spanish Oak, is added to muddled lime with fresh mint before being finished with Peroni. An Italian top in a classic Cuban drink.

Old Fashion Classic or Courvoisier 14.50

One of the first cocktails ever created this time with a luxury twist. With your choice of Macallan Amber or Courvoisier XO added to a sugar cube and a healthy dash of Angostura bitter. A drink to sit down and relax.

Italian Basil Martini 14.50

Is shaken with Stolichnaya Elit, Limoncello, basil and lemon juice, before being double strained into a martini glass. Bringing a taste of Italy to the bar.

Long Island Ice Tea 14.50

Brugal 1888 dark rum, Sauza tequila, No 3 Gin, Stolichnaya Elit Vodka and Cointreau are layered on top of Coca Cola and lemon juice. It's no wonder than this drink has been popular since the days of Prohibition.

Cosmo Royale 12.50

Belvedere Vodka is shaken with Cointreau, lime juice, cranberry juice top up with Piper Heidsieck Rose. A classic martini looking cosmopolitan.

MOCKTAILS

The Fairmont 5

Crushed fresh strawberries and pressed lime Juice shaken with cranberry and orange and served long over ice.

Cucumber Cooler 5

Cucumber, lime and mint are muddled together before being topped with cranberry juice and soda water.

YOUR CHOICE

The cocktails listed on our menu only represent a small selection of our favourites and the most popular choices. Should you wish to have something you do not see listed then if at all possible we will endeavour to make it for you

THE FAIRMONT ST'ANDREWS HOTELS COCKTAIL COLLECTION

Blueberry Mint Julep 9.50

Makers Mark bourbon is added to fresh blueberries and lemon juice, and served over crushed ice, with a dash of soda. It is no wonder than almost 120,000 of these are sold during the Kentucky Derby weekend each year.

Hot Toddy 12.50

Macallan Gold, honey, lemon juice and hot water, create a soothing night-cap. Victoria Moore in How to Drink "Vitamin C for the health, the honey to soothe and the alcohol to numb"

Thyme Vodka Lemonade 9.50

Thyme infused Stolichnaya vodka in an American-style lemonade. A long drink with a sweet herby finish.

The Kittocks Berry 9.50

Created at our own bar by Guillaume François using No 3 Gin, Chambord, infused berry tea, fresh raspberries, mint and lime, shaken together and served Martini style.

Strawberry Chilli Mojitos 9.50

Chillies from the greenhouse outside La Cucina are infused in Stolichnaya vodka before being added to a strawberry mojito. Strawberries give the sweetness, the vodka bring the heat and then mint cleanses the palate.

Mexican Mule 9.50

tropical twist on the classic Moscow Mule. Passion fruit purée is mixed with Sauza tequila, fresh ginger, lime juice and finished with ginger beer. This drink helps to bring the sunshine to Scotland.

Peach Elderflower smash 9.50

Peach purée, elderflower cordial and No3 Gin all mixed together, before being topped off with soda. This cocktail keeps summer here for a little longer.

WINE RECOMMENDATIONS BY THE GLASS AND BOTTLE

WHITE WINE

175ml 250ml Bottle 700ml

Sauvignon blanc, Tierra, Chile

5.25 8.50 28

Fresh fruity and mineral notes

Chardonnay, Berri Estates, South-East Australia

5.50 8.50 28

Fresh citrus, melon and peach flavours and a soft creamy pallet combine to make this a memorable un-oaked Chardonnay.

Pinot Grigio, Collezione Marchesini, Italy

5.25 8.50 30

Lovely crisp, dry buttery style wine with typical pear fruit.

RED WINE

Cabernet Sauvignon, Woodbridge, California

6.25 9.90 33

Bursting with ripeness, this has bold intensity and a smooth, rich finish.

Merlot Reserve, Veramonte, Chile

6.25 9.90 33

Deep berry flavours and notes of French oak suitable for any occasion..

Malbec, Etchard Privado, Argentina

7.50 11.50 31

A rich yet very soft & juicy example of Argentina's most successful red grape.

ROSÉ WINE

Zinfandel Rose, California, USA

5.75 8.75 27

Intense strawberry fruit character with delicate hints of nectarine and juicy watermelon flavour.

FAIRMONT WHISKY EXPERIENCE

We trust you will enjoy the fine selection of Malts, some rare, from all Malt producing regions of Scotland. Our selection follows a route starting with the Malts closest to Fairmont - those for the Lowland, Islands, Islay and Campbeltown and finishing with the Highlands and Speyside.

Please note that all Single Malts are subject to availability. For details of the current selection our Beverage Team will be happy to assist.

WHISKY TASTING Pre-book from £25 per person

Please enquire at the bar for a private whisky tasting. Your chance to discover Origins, Regions and Making of Single Malt Scotch Whisky.

THE SIX CLASSIC MALTS OF SCOTLAND

The Six Classic Malts of Scotland are carefully selected to best represent each of the malt whisky producing regions of Scotland. They embrace the full diversity of regional tastes and styles.

OBAN A 14 year old combining the sophistication of the Highlands with a touch of the peaty style of the Islands. It is rich and full-bodied with a mellow fruity finish.

GLENKINCHIE Glenkinchie is a soft, sweetly aromatic malt from the 'Garden of Scotland'. It has a fresh, grassy sweetness balanced with a warming, dryish finish.

CRAGGANMORE A 12 year old elegant, sophisticated Speyside with the most complex aroma of any malt. Astonishingly fragrant with sweetish notes and a smoky maltiness on the finish.

TALISKER A 10 year old and the only malt produced on Skye. Its seaweedy, smoky nose and sweet maltiness is perfectly complimented by its spicy, long finish.

DALWHINNIE A 15 year old gentle, delicate malt from the wild and windswept Highlands. It is subtle, smooth delicately smoky malt with a heathery honey finish.

LAGAVULIN A 16 year old distinctive and powerful Islay malt. It is deeply smoky and peaty with a velvety, complex finish.

Enjoy our selection of beers from the Eden Brewery

History:

The site of our brewery on the banks of the Eden Estuary has a long history of brewing and distilling. For most of the 19th century, the Haig Family operated a whisky distillery here. In 1860, they started distilling whisky elsewhere in Fife, and turned the site into a brewery and paper mill.

The brewery closed in 1882. The last brewery in St Andrews closed soon after, in 1902.

The paper mill here closed in 2008.

St Andrews then endured a period of 110 years with no local brewery (though many brews and brewers use and abuse its name).

Then in 2012, the Eden Brewery began brewing again on the banks of the Eden, using the traditional methods of yesterday to brew the progressive beers of tomorrow.

The Clock Brew 4

A classic Scottish red ale with a hint of pepperiness and hops up front giving way to a smooth multi layer finish. 4.3 % vol.

On the wall of a traditional old mill building proudly sits an icon.

Our clock, right here at the Eden Brewery.

Our inspired Clock brew blends Pale and Dark Crystal malts with Concerto barley from fields to the west of Cupar.

The hops include Bobek, Summit, Cascade and First Gold.



The 19th Brew 4

The result is a traditional Scottish beer with hints of pepper, spice and a hoppy flavour.

A refreshing, deliciously drinkable and well balanced Golden Beer, with a hint of citrus and slightly hoppy character. 3.9% vol

Pale rye, lager malt, caramalt and wheat is complemented by a generous helping of first gold and cascade hops to deliver a very refreshing beer with a broad appeal.

Just enough citrus and hop to quench the thirst,

but packs enough tang and tingle to encourage you to ask for another.

Well worthy of a round, the 19th is now offered to thirsty golfers on the 9th hole of the famous 'Old Course'.



THE WHISKY COLLECTION

HOT BEVERAGES

Filter-Brewed Coffee	2.95
Espresso	2.45
Double Espresso	2.95
Cappuccino	3.45
Latte	3.45
Liqueur Coffees (Irish, Gaelic, Baileys, Tia Maria)	6.95
Add a dash of Syrup (Vanilla, Cinnamon, Caramel, Almond, Hazelnut or Banana)	0.50

TEA AT FAIRMONT 3

Fairmont Hotels and Resorts in partnership with the Metropolitan Tea Company provide people with 'an unparalleled tea experience' by sourcing and working with the best tea growing regions and producers in the world. The Metropolitan Tea Company & Fairmont Hotels and Resorts are committed to the ethical sourcing of tea and we do this through our membership of a growing international organisation called the Ethical Tea Partnership (ETP).

Please Choose from the Following:

Earl Grey	English Breakfast
Wild Blue Berry Blend	Camomile
Vanilla Orchid	Berry Berry
Jasmine Butterfly	Lemon Rooibos
Peppermint	Willow stream Decaffeinated

We love our Whiskies here at the Fairmont, and we know you do to.

But all too often in Hotel bars you are faced with a

telephone directory of distilleries and either

a ~ pick a Whisky you already know, or

b ~ end up with a Whisky that may not be right for you

So we've tried to help out a little here by dividing our Whiskies, not by region but by style.

Should you have any questions please feel free to ask one of our whisky experts for assistance.

LIGHT AND FLORAL

Auchentoshan 12yr	4.50
Edradour 10yr	4.75
Bunnahabhain	4.50
Knockando 12y	3.95
Springbank 10y	4.75
Glenmorangie 10yr	4.25
Glenlivet 12yr	4.25

RICH AND FRUITY

Dalmore 12y	4.75
Mortlach 16yr	6.25
Glenfiddich 18yr	9.50
Glenfiddich 21yr	14
Benrinnes 15yr	8.50

SMOOTH AND BALANCED

Balvenie 12y	4.50
Glenrothes 1995	7
Auchentoshan 3 Wood	5.50
Aberlour 10yr	4.25
Glenfiddich 12 yr	4.25

SMOKEY

Ardbeg 10y	4.75
Bowmore 12y	4.25
Lagavulin 16y	5.75
Highland Park 12y	4.25
Laphroaig 10y	4.50
Caol Ila 12y	4.50

GLENMORANGIE COLLECTION

Based in the town of Tain about 40 miles from Inverness, the distilling water flows from springs on sandstone hills and flows over heather and clover, the geology contributing to the whisky's firmness of body, the flowers to its famously scented character. Delicately spicy in younger ages, an aperitif and in older ages, for after dinner.

Original 10yr 4.25

La Santa 5

Nectar D'Or 5

Glenmorangie 18yr 18

Quinta Ruban 5

Glenmorangie 25yr 25

Signet 25

GLENGOYNE DISTILLERY COLLECTION

Working with our closest distillery we would like to recommend the following Single Malts.

Glengoyne 10yr 4.25

Glengoyne 12yr 4.50

Glengoyne 15yr 5

Glengoyne 17yr 7

MACALLAN DISTILLERY COLLECTION

Macallan Gold 4.25

Macallan Amber 5.25

Macallan Sienna 8.50

Macallan Ruby 16.50

Macallan 18yr 30

BAKED POTATO

Mull cheddar and coleslaw 6

Chilli beef 8

Baked beans and haggis 7

Tuna, red onions and mayonnaise 7

Prawn cocktail 8

Free range egg mayonnaise 7

DELIGHTFUL DESSERTS

St Andrews Bay sticky toffee pudding 7

with whisky soaked sultanas, vanilla ice cream and butterscotch sauce

Lemon tart, raspberry sorbet and sesame biscuit 6

Dark chocolate mousse 6

mulled berry compote and orange sorbet

Selection of ice creams 2 per scoop

Scottish cheeses plate 8

Served with Arran fruit chutney, banana bread, quince jelly and grapes

For any further dietary requirements, please do not hesitate to let our team know and we will be delighted to cater according to your preferences.



We are pleased to offer you Lifestyle Cuisine Plus, nutritious meals designed around select dietary needs and diet-dependent requirements. Our Food and Beverage team would be delighted to provide you with a special menu featuring Lifestyle Cuisine Plus selections.

A LA CARTE MENU

Served from 5pm until 10pm

Fish & skin on chips 14

Beer battered East Neuk haddock fillet, mushy peas and skin on chips, lemon and tartar sauce

Fairmont Beef burger 14

180g Galloway Scottish Borders Buccleuch beef burger, salad pickle, onion rings and skin on chips

Add Cheddar cheese from Mull, Ayrshire bacon or fried egg 1

Add onion rings - 3

Grilled Skye salmon 13

crushed Ayrshire potatoes, pesto dressing

227g Grilled sirloin of Galloway Scottish Borders 29

28 day aged Buccleuch, beef tomato, mushroom, watercress, skin on chips and pepper sauce

Pork and leek sausage 12

mash, red onion gravy

Our signature Aberdeenshire beef & Eden Brewery ale pie 16

golden puff pastry served with smashed potatoes, sautéed vegetables and gravy

Add mixed vegetables 3

Char grilled chicken breast 12

new potatoes and garden peas, peppercorn sauce

Add Green Salads 3

Caesar salad 14

croutons, parmesan and grilled chicken breast

Add Bread Basket 3

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FEELING ADVENTUROUS? - OUR FAVOURITE WHISKIES

Aberlour A'Bunadh 5

Okay so at a whopping 60% ABV you're going to need a little water in there but the way we see it, that just gives you more time to appreciate this King of Sherry Cask whiskies. Try it, love it, have another.

Bowmore Darkest 6

A 15 year old released in January of 2007 from the legendary Bowmore distillery in Islay. This single malt has enjoyed maturation in Oloroso sherry casks.

Auchentoshan 3 Wood 5.50

No it's not a golf reference but rather a rich and unctuous whiskey aged in no fewer than three varieties of Oak cask. Raisins, cherries and chocolate abound.

Highland Park 18y 9.50

The nose of Highland Park 18 Year Old displays characteristic toffee sweetness and an almond nuttiness reminiscent of marzipan. The finish is a prolonged, full, Smokey aftertaste.

Macallan Ruby 16

The top of Macallan's 1824 Series, aged in sherry casks and tinged a deep ruby red by the experience. The richest and deepest coloured in the range, its appearance is entirely natural, having drawn the colour, and commensurate amounts of flavour, from the casks.

Glenlivet 21yr 20

The "Sean Connery" of Whiskies – Mature, Sexy, Rich and Debonair. Savour it after a long and successful day. Just don't rush the experience.

BEVERAGE MENU

WEIGHTS & MEASURES ACT 1985

Unless supplied pre-packed, GIN, RUM, WHISKY, VODKA are offered for sale or served on these premises in quantities of TWENTY-FIVE MILLILITRES or multiples thereof.

SPIRITS & OTHERS

Gin		from	3.95	37.5%
Vodka		from	3.95	37.5%
Rum		from	3.95	37.5%
Malt Whisky		from	4.25	40%
Rye Whisky		from	3.95	40%
Bourbons		from	3.95	40%
Campari			4.25	25%
Vermouth	50ml	from	4.25	15%
Pimms No 1			4.00	25%
Sherry	50ml	from	4.25	20%
Port	50ml	from	4.50	17%

LIQUEURS

Cointreau			4.25	40 %
Drambuie			4.50	40%
Sambuca			4.25	40%
Archers Peach Schnapps			3.75	23%
Glavya			4.25	35%
Grand Marnier			4.25	40%
Bailey's Irish Cream	50ml		4.50	17%
Tia Maria			4.25	20%
Tequila Blanco/Gold			3.75	38%
Benedictine			4.25	40%
Amaretto			4.50	28%

HENNESSY COGNACS

Hennessey VS			5.50	40%
Hennessey XO			16	40%
Hennessey Paradis			45	40%

Prices are inclusive of VAT at 20%. Products may be subject to availability.

A LA CARTE MENU

Served from 5pm until 10pm

Soup of the day 5

served with Fisher & Donaldson bakery of Cupar bread

Hot smoked Skye fish cake, crushed peas with lemon butter sauce 7

Haggis, neaps and tatties, whisky sauce 5

Greek salad, barrel aged feta, olives, green house vegetables, lemon and olive oil 6

SANDWICHES

On Fishers of Cupar baguette or bloomer bread

Tuna, red onion and mayonnaise with melted Mull cheddar 8

Ayrshire ham, cream cheese and Arran relish 8

Prawn cocktail, dill and watercress 9

Club triple decker, iceberg lettuce, tomato, bacon, chicken and mayonnaise 13

For any further dietary requirements, please do not hesitate to let our team know and we will be delighted to cater according to your preferences.

**Welcome to The Kittock's Den
Fairmont St Andrews**

The Kittock's Den is our main lounge bar here at the Fairmont St Andrews. Kittock's is named after the valley that runs through the Kittock's Course and is old Scottish for 'flighty lady'.

As you settle into the warm relaxing atmosphere of our lounge, enjoy a light snack or casual dining experience. Our lounge features some great Single Malts, Cocktails, and Spirits. We hope that you have a truly wonderful experience during your stay in the resort. If there is anything at all that we can help you with from local information to creating your own personal cocktail please feel free to ask.

We hope you enjoy your time with us.

'Slainte'

BEVERAGE MENU

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BOTTLED BEER & CIDER

Budweiser	4	5%
Miller	4	4.7%
Becks Blue	3.50	0.05%
Corona	4.50	4.6%
Innis & Gunn	5	6.6%
Magners Original/Pear	5	4.5%

DRAUGHT BEER

	PINT	HALF	
Kilted Kittock	5.50	2.75	3.9%
Peroni	6.25	3.50	5.1%
Heineken	5.50	3	5.0%
St Andrews Ale	5	2.50	4.6%
Belhaven Black	5	2.50	4.2%
Belhaven Best	4	2	3.2%
Carlsberg Lager	5	2.50	3.8%

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BEVERAGE MENU

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BOTTLED WATER	330ml	1 litre
Highland Spring Still	2	4.50
Highland Spring Sparkling	2	4.50
BOTTLED SOFT DRINKS		
Ginger Beer	2	200 ml
Coca Cola/Diet	2	200 ml
Irn Bru	2.50	330 ml
Diet Irn Bru	2.50	330 ml
Fanta	2.50	330 ml
Appletiser	2.50	300 ml
Bitter Lemon	2	125 ml
Tonic/Ginger Ale	2	125 ml
DRAUGHT MIXERS		
	PINT	HALF
Coca-Cola	3	2
Diet Coca-Cola	3	2
Lemonade	3	2
Soda Water	3	2
FRUIT JUICES BY THE GLASS		
	HALF	
Apple	2	
Cranberry	2	
Orange	2	
Pineapple	2	
Tomato	2	
Grapefruit	2	

KITTOCK'S DEN

