HOT DRINKS

Americano	£2.25
Latte	£2.50
Cappuccino	£2.50
Espresso	£1.75
Double Espresso	£2.00
Mocha	£2.75
Filter Coffee	£2.00
+ a syrup from our range	50p

In 1836, Samuel Messieux set the known record for distance, hitting a feather ball 361 yards in St Andrews from the Hole O' Cross Green into Hell Bunker on a frosty day with a following wind

ALCOHOL

Please choose from our range of craft beers, ciders and lagers.

WINE

£2.00

£2.00

Hot Chocolate£2.75+ Cream50p+ Marshmallows50p

(Please ask about our range of teas)

Tea

Herbal Teas

2.75 House Red 50p Shiraz or Rioja 175ml

£4.25

SOFT DRINKS

House White Pinot Grigio or Sauvignon Blanc 175ml

£4.25

Please choose from our range.

(Please ask about any other wines that we have in our collection.)

CAFÉ EVENTS

Why not let us cater for your next special occasion?
We can tailor the right package for you.

To book your event or Afternoon Tea, contact us on:

01334 460 046 or cafeevents@randa.org



CAFÉ AT THE MUSEUM



MENU

* * Please Order at the Counter * *

* * Please Order at the Counter * *

BREAKFAST

served until 11.30

Porridge (V) £3.50 Traditional Scottish Porridge with Berry Compote or Honey

£6.95 Eggs Benedict Breakfast Muffin served with Poached

Eggs, Crispy Smoked Bacon & Hollandaise Sauce

Hot Breakfast Rolls £2.95 Smoked Back Bacon, Pork and Leek

Sausage or Free Range Eggs

All served in a Fisher and Donaldson Morning Roll

Why not add an additional item for £1.00

BELGIAN WAFFLES

served all day

Honey & Berry Compote (V) £4.95 Cream & Marshmallow (V) £5.25 Smoked Back Bacon & Maple Syrup £5.95

We have the world's oldest known set of golf clubs on display in the Museum. They were discovered in 1898 in a house in Hull. The two irons are thought to date from the 1600s and the six wood to the early 1700s.

Early golfers did not use numbers on their clubs; they were known by names such as brassie, spoon, cleek, mashie and niblick. The driver and putter are the only clubs to have consistently retained their names since the 19th century.

SOUPS & SANDWICHES

served from 12.00

Soup of the Day (V) £3.95 Served with Crusty Bread

All the below are served with Side Salad & Tortilla Chips

Focaccias

Shredded Caiun Chicken. £5.95 Spinach & Buffalo Mozzarella Tomato, Mozzarella & Fresh Basil (V) £5.95 Tuna & Scottish Cheddar £5.95 Cheese Melt

Spinach Infused Wraps

Mixed Roast Vegetable Hummus & Chef's Own Pesto (V)	£5.95
Shredded Chicken Tikka & Mixed Salad Leaves	£5.95
Chicken Breast, Feta & Sundried Tomato	£5.95

Granary Loaf Sandwich

Beef Pastrami, Gherkin, Mustard £5.95 Mayo & Spinach Smoked Ham & Scottish Cheddar £5.95 with Mustard Mayo French Brie, Cranberry & Rocket (V) £5.95 Soup & Sandwich £6.95

All of the above can be served with a Soup of the Day

SALADS

served from 12.00

Avocado, Beetroot & Feta Salad (V) £8.25 Served with Spinach & Sunflower Seeds, dressed in a Raspberry & Oregano Vinaigrette

Bulgur Wheat & Sundried £8.25 Tomato Salad (V)

Served with Cucumber & Dill, topped with a Garlic & Herb Sour Cream

The first women in the world to form a golf club were the St Andrews Putting Club in 1867.

Please see our drinks on reverse

NACHOS

served from 12.00

£7.95

£7.95

£7.95

£6.95

£8.95

£9.95

£8.95

Cajun Chicken Nachos

Served with Nacho Sauce, Guacamole and a Garlic & Herb Sour Cream

Beef Chilli Nachos

Served with Nacho Sauce, Guacamole and a Garlic & Herb Sour Cream

Italian Style Nachos (V)

Served with Mozzarella, Sundried Tomato & Pesto

Plain Nachos (V)

Served with Nacho Sauce, Guacamole and a Garlic & Herb Sour Cream

BIG BITES

served from 12.00

Traditional Macaroni Cheese

Made with Mature Scottish Cheddar and served with Garlic Bread

Locally Sourced Beef Burger

Served with Mature Scottish Cheddar & Chipotle Sauce in a Brioche Bun, with Sweet Potato Wedges & Side Salad

Portobello Mushroom Burger (V) £8.95

Served with Beef Tomato, Red Onion, Avocado & Sweet Potato Wedges

Chicken & Sweet Chilli Vegetable Stir-Fry

Served on a Nest of Egg Noodles

80z Rump of Scottish Steak

£12.95 Served with Buttered Corn on the Cob. Sweet Potato Wedges & Chef's Own Peppercorn Sauce