



TRUMP TURNBERRY
SCOTLAND

THE
LUXURY
COLLECTION

BREAKFAST

AVAILABLE FROM 6AM – 11AM

JUICES

Orange, pink grapefruit, cloudy apple, cranberry, tomato, carrot, beetroot, prune

CEREALS

Cornflakes, Rice Krispies, All Bran, Coco Pops, Bran Flakes, Weetabix, Alpen muesli, oatmeal porridge

DRIED FRUIT

Paw paw, pineapple, golden sultanas, cranberries, sunflower seeds, hazelnuts

FRESH & POACHED FRUIT

Fruit salad, pineapple, cantaloupe melon, watermelon, kiwi, strawberries, raspberries, blueberries, mango, dragon fruit, lychee, prunes, figs, pears, apricot

WHOLE FRUIT

Easy peel orange, pear, red and green apples, banana

DAIRY

Bircher muesli with fruit & nuts, natural greek yogurt with apple, rhubarb, strawberry, blueberry, mixed berry or passion fruit compote

CHEESE

Goats, Swiss, cream, Havarti, Clava brie, blue murder

BAKERY

Rye, granary, fruit loaf, baguette, croissant, pain au chocolat, strawberry Danish, cinnamon swirl, muffins, seeded, cinnamon and fruit bagels

SMOKED SALMON

With capers, red onion and lemon

COLD MEATS

Salami, parma ham, smoked ham, pastrami, mortadella

Please inform your order taker of any special dietary requirements including any food allergies or intolerances that we should be made aware of when preparing your request. Should you require further information on ingredients or preparation, please ask us so that we may assist you in making an informed or alternative choice.

BREAKFAST

AVAILABLE FROM 6AM – 11AM

TURNBERRY GRILL

Two free range eggs cooked any style, Campbell's haggis, black pudding, sausage, grilled bacon, tomato, mushroom & potato scone

THE VEGETARIAN

Two free range eggs cooked any style, vegetarian sausage, Quorn bacon, potato scone, baked beans, tomato & mushroom

THE GLUTEN FREE

Two free range eggs cooked any style, pork sausage, grilled bacon, baked beans, tomato & mushroom

OMELETTE

Smoked haddock & Mull cheddar, Skye smoked salmon & spring onion or roast vegetable & basil

EGGS BENEDICT

Poached free range eggs on toasted muffin with hollandaise sauce & smoked streaky bacon

SCOTTISH SMOKED SALMON

Scrambled egg & toasted brioche

POACHED SMOKED HADDOCK

Poached eggs

GRILLED KIPPER

Lemon & parsley butter

SCOTCH PANCAKES

Scotch pancakes with maple syrup, Scottish berries & crème fraîche

ALL DAY DINING

AVAILABLE FROM 11AM – 11PM

STARTERS

Black pudding churros, pickled egg yolk, Barwhey's cheddar & brown sauce / 7

Miso soy chicken, spring onion & chipotle mayonnaise / 8

Loch Crinan oysters, mignonette / 17

Potted Belhaven trout, crisp bread, gherkins & caraway butter / 11

Prawn cocktail, avocado & Bloody Mary mayonnaise / 15

Oak smoked Scottish salmon, quails' egg, shallots, cornichons, capers & crème fraîche / 17

SOUPS

Broccoli & blue cheese / 7

West coast chowder / 9

Scottish lobster bisque, saffron rouille, Dunlop cheddar & croutons / 18

TOASTED SANDWICHES

Ayrshire ham, Dunlop cheese & Arran relish / 12

Black Isle beef, red onion, Arran mustard & Mull cheddar / 15

Hot smoked salmon, balsamic & cream cheese / 14

Club sandwich, baby gem lettuce, tomato, grilled Ayrshire bacon, roast chicken, fried egg & mayonnaise / 14

SANDWICHES

Black Isle beef, red onion, Arran mustard & Mull cheddar / 14

Ayrshire ham, dill pickle, Arran mustard mayonnaise, baby gem lettuce & tomato / 12

Dunlop cheese, Arran pickle, mustard mayonnaise, baby gem lettuce & tomato / 12

Smoked salmon with cream cheese & cucumber / 14

MAIN COURSES

Turnberry 10oz double beef burger, Dunlop cheddar, bacon, lettuce & tomato / 19

Beer battered fish & chips, mushy peas, chips & burnt lemon / 18

Pot roasted halibut, smoked clams, legumes & forest mushrooms / 28

Fillet of Scotch beef, potato Boulangère, broccolini & Madeira sauce / 38

Grilled chicken breast, seasonal local vegetables, thyme jus / 24

Chargrilled Scottish bavette steak garni, seasoned fries, béarnaise / 20

Caesar salad, quails' egg, pancetta, parmesan, croutons & classic dressing / 13

Add: Goats cheese / 5

Oak smoked native salmon / 5

Smoked Rannoch chicken / 7

Grilled langoustine / 9

SIDE DISHES

Heritage mashed potatoes / 5

French style green peas / 5

House salad / 5

Vichy chantenay carrots / 5

Smoked paprika salt & thyme fries / 5

DESSERTS

- Goat cheese bavarois, warm berries & almond biscuit / 7
- Valrhona chocolate crèmeux, almond brittle, vanilla poached pear & pear sorbet / 10
- Toffee apple cheesecake, caramelised apple, elderflower & vanilla ice cream / 8
- Meyer lemon custard, polenta cake & Persian pistachio ice cream / 8
- White chocolate parfait, olive oil cake with lychee & lime sorbet / 10
- Trump Turnberry whisky soaked sultana sticky toffee pudding with butterscotch sauce & vanilla bean ice cream / 7
- Selection of Scottish artisan cheeses / 14
- Ice-cream selection / 7

SUNDAES

- Whisky toffee pudding, vanilla ice-cream & toffee sauce / 7
- Confit rhubarb, oatmeal crumb & rhubarb ripple ice-cream / 9
- Salted caramel ice-cream, hot fudge & peanut brittle / 7
- Marshmallow popcorn, Amarena cherries & milk chocolate ice-cream / 8
- Strawberry compote, 45 second sponge & clotted cream ice-cream / 8

CHILDREN' S MENU

AVAILABLE FROM 11AM – 11PM

£12 for three courses

STARTERS

Tomato soup & garlic bread

Fruit cocktail

Garlic bread & cheese

Prawn cocktail with classic marie rose sauce

MAIN COURSES

Hot dog with onions & fries

Beef burger in a sesame seed bun with onions, cheese, fries & coleslaw

Breaded haddock with peas, carrots, fries & coleslaw

Spaghetti with tomato sauce & cheddar cheese

'TFC' Turnberry fried chicken with BBQ sauce, fries & coleslaw

Sausage & mash served with gravy, peas & carrots

DESSERTS

Strawberry, vanilla or chocolate ice-cream served with fruit salad, chocolate sauce & marshmallows

Sticky toffee pudding with vanilla ice cream

Banana split, chocolate, vanilla & strawberry ice-cream, fruit, chocolate sauce & cream

Kids sundae with chocolate, vanilla & strawberry ice-cream, brownie, fudge,
chocolate sauce & cream

Fruit salad with apple, pear, melon, pineapple, kiwi, orange, grapes & passionfruit

Whole fruit, including easy peel orange, apple, pear, banana & grapes

LATE NIGHT MENU

AVAILABLE FROM 11PM – 6AM

SOUPS

Roast plum tomatoes, balsamic, pesto & Katy Roger crème fraiche / 6

West coast chowder / 9

SANDWICHES

Black Isle beef, red onion, Arran mustard & Mull cheddar / 14

Ayrshire ham, dill pickle, Arran mustard mayonnaise, baby gem lettuce & tomato / 12

Dunlop cheese, Arran pickle, mustard mayonnaise, baby gem lettuce & tomato / 12

Smoked salmon with cream cheese & cucumber / 14

Dumfriesshire free range egg, mayonnaise & spring onion / 12

TOASTED SANDWICHES

Ayrshire ham, Dunlop cheese & Arran relish / 12

Black Isle beef, red onion, Arran mustard & Mull cheddar / 15

Hot smoked salmon, balsamic & cream cheese / 14

Club sandwich, baby gem lettuce, tomato, grilled Ayrshire bacon, roast chicken, fried egg & mayonnaise / 14

SALAD

Caesar salad, quails' egg, pancetta, parmesan, croutons & classic dressing / 13

SIDE

Bowl of chips / 5

BEVERAGES

CHAMPAGNE AND SPARKLING WINE	Bottle	Glass
Blanc de Blanc, Trump Winery, USA	£75.00	£18.00
Rosé, Trump Winery, USA	£80.00	£20.00
Prosecco Bolla, Italy	£55.00	£14.00
Moët et Chandon, Brut Imperial, NV	£80.00	£20.00
Moët et Chandon, Brut Imperial Rosé, NV	£100.00	£25.00
Taittinger, Brut Reserve, NV	£70.00	£18.00
Taittinger, Brut Rosé, NV	£90.00	£22.00
WHITE WINE		
Pinot Grigio DOC, Santa Margherita, Italy	£45.00	£11.00
Sauvignon Blanc, Short Mile Bay, Australia	£27.00	£7.00
Chardonnay, Errazuriz, Chile	£45.00	£11.00
Sauvignon Blanc, Cloudy Bay, New Zealand	£60.00	£15.00
Torres Natureo Alcohol Free, Spain	£26.00	£7.00
ROSE WINE		
Rosé, Trump Winery, USA	£55.00	£14.00
Rosé D'Anjou, J Tourville, France	£32.00	£8.00
Torres Natureo Alcohol Free	£26.00	£7.00
RED WINE		
Meritage, Trump Winery, USA	£60.00	£15.00
Rioja, Crianza, Don Jacobo, Spain	£45.00	£11.00
Pinot Noir, Louis Jadot, France	£45.00	£12.00
Merlot, Short Mile Bay, Australia	£27.00	£7.00
Cabernet Sauvignon, Errazuriz, Chile	£45.00	£11.00
Malbec, Terrazas Reserva, Mendoza, Argentina	£55.00	£14.00
Torres Natureo Alcohol Free, Spain	£26.00	£7.00

All wines by the glass are served in measures of 175ml and champagne by the glass in measures of 125ml. Spirits are served in measures of 50ml, however single measures of 25ml are available on request.

SOFT DRINKS

Red Bull	250ml	£4.00
Coca Cola	200ml	£3.00
Diet Coca-Cola	200ml	£3.00
Irn Bru	330ml	£4.00
Diet Irn Bru	330ml	£4.00
Appletiser	275ml	£4.00
Schweppes Tonic Water	125ml	£2.50
Schweppes Slimline Tonic Water	125ml	£2.50
Schweppes Lemonade	125ml	£2.50
Schweppes Bitter Lemon	125ml	£2.50
Schweppes Soda	200ml	£2.60
Canada Dry Ginger Ale	125ml	£2.50
Fruit Juices	250ml	£3.00

WATER

Highland Spring Still	330ml	£2.50
Highland Spring Still	750ml	£5.00
Highland Spring Sparkling	330ml	£2.50
Highland Spring Sparkling	750ml	£5.00

BEER & CIDER

Turnberry Ailsa Amber Ale	4.0%	£8.00
Magners Irish Cider	4.5%	£5.00
Corona	4.6%	£5.00

SPIRITS

Hendricks	44.0%	£10.00
The Botanist	46.0%	£12.00
Tanqueray	41.3%	£7.00
Absolut	40.0%	£8.00
Blackwoods Botanical	40.0%	£9.00
Havana Club 7 Anos	40.0%	£10.50

LIQUERS

Baileys Irish Cream	17.0%	£7.00
Disaronno Amaretto	28.0%	£7.00
Drambuie	40.0%	£8.00
Glavya	35.0%	£10.00
Grand Marnier Cordon Rouge	40.0%	£10.00
Southern Comfort	35.0%	£8.00
Tia Maria	40.0%	£10.00