

# JAMES BRAID

James Braid was born in the village of Earlsferry, next to Elie in Fife in 1870. Golf was already established and played widely, though his parents were non-golfers. Early time spent as a caddie led to him learning to play, and as young as 8 he won a junior caddies' competition. By 16 he was a scratch golfer and had joined Earlsferry Thistle GC. A move to London in 1893 to work as a clubmaker at the Army & Navy stores led to him joining the professional ranks.

He played his first Open Championship in 1894, when Harry Vardon and J.H. Taylor were in their prime, and he did not win his first championship title until 1901. These three golfers, who became known as the great triumvirate, were to dominate golf in the pre-War years.

In 1904 he joined Walton Heath, one of the outstanding Surrey clubs, as Head Professional. It was here that his career in course design really took off. His early design work, which he started in his late twenties, gave us North Hants, St. Enodoc and Lundin Links amongst others.

Braid was responsible for more than 400 courses in the UK either as original designs, extensions, or revisions to existing courses. Amongst them are some of the finest in the country, Gleneagles (Kings and Queens), Carnoustie, and Royal Troon to name but a few. In 1924 he visited Brora and gave us what many, including Peter Thomson, would regard as his finest links course.

James Braid thrilled people with his golf and left a wonderful legacy of values and traditions for others to follow. He will be remembered for his five Open Championship victories and the amazing number of great golf courses he added his stamp to.

Tony Gill,  
Treasurer of the James Braid Society



Illustration: "Jimmy" from a colour print of James Braid, which appeared in Vanity Fair in 1907.



## BRAID — LOUNGE —

### LIGHT BITES

<b>Sun Dried Tomato, Parmesan Arancini</b> (V)	£8
Pickled shallot, Salmoriglio mayonnaise	
<b>Dirty Chips</b> (V)	£8
Jalapeños, scallions, cheese	
<b>Butterflied Black Tiger Prawns</b>	£13
Sautéed in sweet chilli sauce, lemon, and butter	
<b>Tikka Masala Moray Pork Bites</b>	£9
Braised and pressed in masala spices	
<b>Combi Sliders</b>	£13
<ul style="list-style-type: none"><li>• Pork and apple burger, red onion chutney</li><li>• Haddock goujon, tartare sauce</li><li>• Beef burger, cheese, pickle</li></ul>	
<b>B.L.T.</b>	£11
Toasted sourdough, crispy bacon, baby gem lettuce, tomato, mayonnaise	

### BOARDS & SHARERS

<b>Bogrow Farm Charcuterie Board</b> (for one) £15 (for two) £29	
Venison chorizo, pressed ox tongue, ham hough ballotine, salami, marinated olives, pickled shallots, piccalilli, artichoke hearts, goat's cheese, Tain truckle cheese, sourdough	
<b>Plant Based Board</b> (Ve) (for one) £13 (for two) £24	
Hummus, pickled red pepper, red onion and radish, charred cauliflower, corn and aubergine salsa, artichoke hearts, chilli jam, pesto, sourdough	
<b>Fruits de Mer Board</b> (for one) £40 (for two) £80	
Pickled herring, seabass escabeche, smoked trout, sautéed tiger prawns, steamed mussels, garlic mayonnaise, sourdough	

(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!