**HEALTHY START**

Bircher muesli 4.5/7.5
Granny Smith apple, dates and hazelnuts

Breakfast sundae 6.5
fruit salad, Greek yogurt, Gleneagles granola

Coconut yoghurt 4.5/7.5
mango, pomegranate, toasted seeds

**MORNING ROLLS**

Dry cure back or sweet cure streaky bacon 6.5

Fried egg, field mushroom and plum tomato 6.5

Streaky bacon, hash brown, breakfast sauce 7.5

**COLD DRINKS**

Milkshake 6
Flavours available from the Ice Cream counter

Freakshake 10
Indulgent chocolate milkshake topped with a cookie, a brownie, whipped cream, flaked dark chocolate and drizzled with rich chocolate sauce

Garden Goodness Juice 7
Our made-to-order blend of fresh carrot, ginger, beetroot and apple juice with cayenne and turmeric

**HOT FROM THE KITCHEN**

Home-made waffles 10
berries and maple syrup

Poached eggs 12
crushed avocado, lime and chilli on sourdough toast

Smoked salmon 12
scrambled eggs on toasted eggs muffin

**BAKERY**

Selection of freshly baked pastries

Almond Croissant 3.25
Plain Croissant 3.25
Pain au Raisin 3.25

Blueberry Cheesecake Muffin 2.75
Vanilla Poached Pear and Almond Tart 3.75
S’mores Chocolate Brownie 2.25
Melting moments 2.75

**TEA & COFFEE**

Double Espresso, Latte, Cappuccino, Americano, Flat White, Mocha 4.5

Kalita drip filter 6
Please ask your server for today’s choices.
Please note there is an 8-10min preparation time

Newby Tea & Infusions 4.25
Hot Chocolate 4.5

**Food Allergies and Intolerances** If you have a food allergy or intolerance, please highlight this with us prior to placing your order and we can guide you through our menu.

Breakfast is served daily from 09:00 to 10:30
**THE GARDEN CAFÉ**

**SAVOURY**
- Soup of the day 6
- French fries 5

**SALADS**
- Kale and Quinoa Superfood Salad 7.5/10
  Kale, mixed quinoa and avocado, peas, goats' milk yogurt, pomegranate, lemon and buckwheat dressing
- Heritage Carrots and Cashew 8.5/11
  Roasted carrots, charred tender stem broccoli, shaved cauliflower, cashew granola, cashew milk dressing
- Beetroot and Miso Caesar Salad 8.5/11
  Baby gem lettuce, beetroot, soft boiled Arlington white egg, miso dressing, croutons
- Butternut Squash, Red Cabbage and Toasted Seeds 8.5/11
  Roasted butternut squash, red cabbage and chilli slaw, bulgar wheat, broad beans, cornichon, caper and herb dressing, toasted seeds
- Orange and Fennel Salad 7.5/10
  Orange and shaved fennel salad, giant couscous, pink radicchio, toasted almonds, Scottish clover honey

**Add protein to any of our salads**
- Char-grilled chicken breast 5/7
- Gleneagles & Co hot smoked salmon 5/7

**COLD DRINKS**
- Milkshake 6
  Flavours available from the Ice Cream counter
- Freakshake 10
  Indulgent chocolate milkshake topped with a cookie, a brownie, whipped cream, flaked dark chocolate and drizzled with rich chocolate sauce
- Garden Goodness Juice 7
  Our made-to-order blend of fresh carrot, ginger, beetroot and apple juice with cayenne and turmeric

**SANDWICHES**
- *Gleneagles & Co Smoked Salmon* 12
  Wholemeal croissant, chive crème fraîche, cucumber, lemon and cracked pepper
- *Arlington White Egg* 8
  White flat bread, egg mayonnaise, mustard cress, truffle
- *Coronation Chicken* 9
  Brioche, baby gem lettuce, mango chutney, flaked almonds
- *BLT* 9
  Pain rustique, sweet cure streaky bacon, plum tomato, lettuce and mayonnaise
- *Tuna and Cucumber* 8
  Ciabatta, crisp cucumber and rocket
- *Isle of Mull Cheddar* 10
  Sourdough, plum tomato, rocket, Gleneagles & Co pickle and red onion marmalade
- *Roast Tweed Valley Beef* 14
  Chia and pumpkin seed roll, gherkin, plum tomato, watercress, horseradish mayonnaise

**SWEET**
- Our chefs have prepared this delicious range of bakes and treats for you to enjoy.
  Choose one from the counter, or maybe two, so you can have your cake and eat it!
  - Rainbow Cake 4.75
  - Vegan Coconut and Orange Cake 3.75
  - Neopolitan cake 3.25
  - Plain and Sultana Scone 4.5
  - Milk Chocolate, Ginger and Lemon Cookie 2.25
  - Vanilla Poached Pear and Almond Tart 3.75
  - S’mores Chocolate Brownie 2.25
  - Melting moments 2.75
  - Blueberry Cheesecake Muffin 2.75
  - Sticky Mocha and Salted Caramel cake 3.50

**ICE CREAM & SORBET**
- Choose from the following and enjoy one scoop 2.25
  - Double Cream Vanilla
  - Belgian Chocolate
  - Vegan Strawberry
  - Mint Chocolate
  - Banana and Caramel
  - Raspberry Ripple
  - Oreo
  - Sea Salt Caramel
  - Bubble Gum
  - Scottish Tablet
  - Lemon Sorbet
  - Scottish Raspberry Sorbet

**TEA & COFFEE**
- Double Espresso, Latte, Cappuccino, Americano, Flat White, Mocha 4.5
- Kalita drip filter 6
  Please ask your server for today’s choices.
  Please note there is an 8-10min preparation time
- Newby Tea & Infusions 4.25
- Hot Chocolate 4.50

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### IN BOTTLE 330 ml
- Peroni ‘Red Label’, Lager, 4.7% abv 6
- Six°North ‘Chopper’, Stout, 4.1% abv 6
- Bellfield ‘Lawless’, GF IPA, 4.5% abv 6

### CHAMPAGNE & SPARKLING 125ml
- Ca’ del Doge, Prosecco, Spumante Extra Dry NV 10
- Moët & Chandon, Brut Impérial NV 15

### WHITE 175ml 250ml
- Pinot Grigio, Gregoris Fattori, Veneto, Italy 8 11
- Sauvignon Blanc, Spy Valley, Marlborough, New Zealand 10 14

### RED 175ml 250ml
- Cabernet Sauvignon, Les Mougeottes, Languedoc, France 8 11
- Malbec, Bodega Catena Zapata, Mendoza, Argentina 13 18

### ROSE 175ml 250ml
- Château de Berne, Côtes de Provence, France 1 18

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