

THE  
strathearn

## BREAKFAST MENU

SELECTION OF VIENNOISERIE  
and breads

## GLENEAGLES FRUIT SALAD

## GREEK YOGURT

berries and granola

## SELECTION OF CEREALS

and milks

## TRADITIONAL SCOTTISH PORRIDGE

with water or milk, Drambuie raspberries

## GRAIN BOWL

Scotch oats, kamut seeds, whole green freekah,  
toasted spelt, coconut yogurt, orange, buck wheat dressing

## GLENEAGLES &amp; CO SMOKED SALMON

croissant bun, crowdie cheese

## SELECTION OF CHARCUTERIE

accompanied by Scottish and Continental cheese

## BUTTERMILK FRENCH TOAST

berry compote, maple syrup

## EGGS

Benedict / Royale / Florentine

## CRUSHED AVOCADO

poached eggs, charred sourdough, lime and chilli

## EGG WHITE OMELETTE

baby spinach, chestnut mushroom, tomato,  
peas and broad beans, soft herbs

## LOCH FYNE KIPPERS

parsley butter, lemon

## FULL SCOTTISH BREAKFAST

two eggs prepared to your liking with Findony dry cured bacon,  
sausage, field mushroom, tomato, black pudding, haggis,  
potato scone, hash brown, baked beans

Please note we have gluten free bakery items available on request, ask your server for more details.

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*If you have a food allergy or intolerance please highlight this with us  
and we will guide you through the menu.*

## EVENING MENU

*The most lively celebrations should begin as they mean to go on.  
Get yours off to a decadent start with one of our classic pre-starters.*

6 Exmoor caviar potato blinis  
Crème fraîche, chive  
(£27.50 supplement)

Scottish Lobster Croustade  
Gleneagles & Co salmon, tarragon,  
lemon  
(£27.50 supplement)

*TO START*  
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### SMOKED SALMON

Gleneagles & Co Marrbury or George Campbell & Sons  
whisky barrel smoked, *Dumfriess* oak smoked, *Perthshire*

Served with sour cream, red onion, capers, lemon,  
Gleneagles & Co oatcakes

### GLOBE ARTICHOKE SALAD

Nocellara olives, rapeseed oil dressing, preserved lemon, toasted seeds

### CAULIFLOWER VELOUTÉ

Smoked applewood croquette, curry oil

### ORKNEY SCALLOPS

Celeriac remoulade, mushroom granola, truffle butter sauce

### FOIE GRAS

Granny smith, fig, port, toasted brioche

### WEST COAST CRAB

Pink grapefruit, cucumber, macadamia nut

### POACHED SCOTTISH LOBSTER TAIL

Carrot purée, pickled carrot, golden raisins, lightly spiced sweet wine sauce  
(supplement of £25)

### TERRINE OF SCOTTISH PORK

Pear puree, celery, pickled pear, pine nut dressing

## MAIN COURSE

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### SCOTTISH HALIBUT

Leek and chanterelle fondue, crushed jerusalem artichoke, madeira truffle sauce

### LOCH ETIVE SEA TROUT

Emulsion of mussels, tomato, herb gnocchi, wild mushrooms

### ROAST GRESSINGHAM DUCK

Swede fondant, confit leg pastilla, turnip, five spice infused duck jus, orange  
reduction  
(Add sauté duck foie gras for a supplement of £11)

### WILD VENISON

Spiced beetroot purée, braised red cabbage, fondant potato, smoked almonds,  
chocolate emulsion

### SEABASS

Shallot, sweetcorn, pearl barley, mortaux sausage, brown shrimp, red wine sauce

### ROASTED BUTTERNUT SQUASH

Wild mushroom, kale, pickled walnuts, pecorino

### STEAK STRATHEARN

Aged Tweed Valley beef, Gleneagles & Co red onion marmalade, potato terrine,  
baby leek, chestnut mushrooms, Arran blue cheese and whisky sauce, walnut  
crumb

### *ROAST OF THE DAY*

THE GLORIOUS SEVEN  
celebrating the traditional roast dinner with a  
different choice each day of the week

### ACCOMPANIMENTS £5.50

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Mashed potatoes  
Chantenay carrots, rosemary butter  
Green beans, confit shallots, Gleneagles & Co rapeseed oil  
New potatoes, garlic and parsley emulsion  
Mixed leaf salad, sherry vinaigrette

*Three courses including dessert £79*

FOOD ALLERGIES AND INTOLERANCES

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*All prices are inclusive of VAT. Gratuities are left to your discretion.*

## THE WEE MENU

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*We are delighted to offer the below selection  
to guests up to the age of 12*

### TO START

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#### SMOKED SALMON

Gleneagles & Co Marrbury      George Campbell & Sons  
*whisky barrel smoked, Dumfries*    or    *oak smoked, Perthshire*  
Served with sour cream, red onion, capers,  
lemon, Gleneagles & Co oatcakes  
*supplement £4.50*

#### MELON AND BERRIES

#### PRAWN COCKTAIL

#### CHICKEN GOUJONS

#### BABY GEM LETTUCE

feta cheese, tomato and cucumber

#### HUMMUS

crunchy vegetables

### MAIN COURSE

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#### SAUSAGE AND MASH

baby carrots and green beans

#### PENNE PASTA

bolognese, pesto or tomato

#### FISH OF THE DAY

grilled or fried, served with salad and new potatoes  
or peas and chips

#### GRILLED CHICKEN BREAST

mushroom, tomato and French fries

### ROAST OF THE DAY

**THE GLORIOUS SEVEN**  
celebrating the traditional roast dinner with a  
different choice each day of the week  
*supplement £5.00*

### PUDDING

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#### FRUIT SALAD

mixed berries

#### CHOCOLATE BROWNIE PIE

caramelized banana, vanilla ice cream

#### CRÊPE

caramelized banana, chocolate sauce

#### APPLE CRUMBLE

with vanilla custard

#### ICE CREAM SUNDAE

*FOOD ALLERGIES AND INTOLERANCES*

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## LIFESTYLE MENU

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### BABY BEETROOT

Granny Smith apple, fig, truffle

### POACHED GLOBE ARTICHOKE

Pickeled pear, celeriac remoulade, chervil, pear puree

### BAKED AUBERGINE

Roasted pepper, kale, baba ghanoush, pine nuts

### AUTUMN VEGETABLE FRICASSEE

Tenderstem broccoli, shallot, swede,  
kale, garden herbs, lemon oil

### GLENEAGLES BLEND 65 %

### VALRHONA CHOCOLATE

Valrhona chocolate cremeux, cherry compote,  
almond and cherry granola

### COCONUT AND LIME PARFAIT

tropical fruits, passion fruit coulis, banana and lime sorbet

*FOOD ALLERGIES AND INTOLERANCES*

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DESSERT MENU

LEMON POLENTA

Yuzo namalaka, popcorn, white chocolate, cornflakes

CHOCOLATE ORANGE

chocolate cremeux, kumquat, candied orange, marmalade sponge

VANILLA SOUFFLÉ

Tahitian, Madagascan and Bourbon vanillas

CALEDONIAN CRÊPES

pink grapefruit, Strathearn gin, pine

*(£10 supplement)*

CLOOTIE DUMPLING

pear compote, custard foam,

Tullibardine whisky

APPLE PECAN

pecan cake, Crab and Bramley apple, Dulcey ice cream

CHEESE

selection of Artisan cheese

fresh honeycomb, Gleneagles & Co chutney

and oat cakes, biscuits and fruit bread

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# THE strathearn

## WINE LIST

## BY THE GLASS

CHAMPAGNE	YEAR	125ML
Ruinart, <i>Brut, Blanc de Blancs</i>	NV	£22
Ruinart, <i>Brut, Rose</i>	NV	£22
WHITE WINES	YEAR	175ML
Dafni, <i>Lytrarakis, Crete, Greece</i>	2018	£13
Pinot Grigio, <i>Pizzolato, Veneto, Italy</i>	2018	£14
Riesling, <i>Weingut Donnhoff, Nahe, Germany</i>	2018	£14
Chenin Blanc, <i>Ken Forrester, Stellenbosch, South Africa</i>	2018	£15
Gavi di Gavi, <i>Cristina Ascheri, Piemonte, Italy</i>	2018	£18
Gruner-Veltliner, <i>W.Brundlemayer, Kamptal, Austria</i>	2018	£19
Sauvignon Blanc, <i>Dog Point, Marlborough, New Zealand</i>	2019	£19
Chablis, <i>Vieilles Vignes, Savary, Burgundy, France</i>	2017	£20
ROSÉ WINES	YEAR	175ML
'Whispering Angel', <i>Caves D'Esclan, Côtes de Provence, France</i>	2018	£16
Tavel, <i>Chateau d'Aqueria, Rhone Valley, France</i>	2018	£17
RED WINES	YEAR	175ML
Zweigelt, <i>Weingut Pfaffl, Niederosterreich, Austria</i>	2018	£13
Côtes du Roussillon, <i>'Monte Nero', Domaine Boucabeille, Languedoc-Roussillon, France</i>	2016	£14
Médoc, <i>Chateau Le Pey, Cru Bourgeois, Bordeaux, France</i>	2015	£15
Barbera d'Alba, <i>Elio Altare, Piemonte, Italy</i>	2018	£15
Malbec, <i>"Las Rocas", Kaiken Ultra, Mendoza, Argentina</i>	2017	£19
Pinot Noir, <i>Carrick Unravalled, Central Otago, N.Z.</i>	2017	£19
Rioja Crianza, <i>Palacios Remondo, 'Montesa', Spain</i>	2016	£19
Vacqueyras, <i>Domaine Montvac, 'Arabeque', Rhône Valley, France</i>	2017	£19

## CHAMPAGNE

NO	BRUT	YEAR	BOTTLE
10044	Louis Roederer, <i>Brut Premier</i>	NV	£85
10018	Veuve Clicquot, <i>Yellow Label</i>	NV	£90
10031	Bollinger, <i>Special Cuvee</i>	NV	£115
10013	Ruinart, <i>Blanc de Blancs</i>	NV	£120
10001	Dom Perignon	2008	£275
10015	Dom Ruinart, <i>Blancs de Blancs</i>	2004	£275
ROSE			
10014	Ruinart, <i>Rose</i>	NV	£120
10061	Laurent-Perrier, <i>Rose</i>	NV	£120

## WHITE

NO	FRANCE	YEAR	BOTTLE
22006	Chablis, <i>Domaine Savary, Burgundy</i>	2017	£82
22004	Chablis 1er Cru, <i>William Fevre, 'Vaillons', Burgundy</i>	2017	£125
22019	Puligny-Montrachet, <i>Alain Chavy, Burgundy</i>	2015	£145
22023	Chassagne-Montrachet, <i>Thomas Morey, Burgundy</i>	2015	£180
22031	Montagny 1er Cru, <i>Bouchard Pere &amp; Fils, Burgundy</i>	2016	£90
21009	Sancerre, <i>D. Dezat &amp; Fils, Loire Valley</i>	2018	£70
21010	Pouilly-Fumé, <i>De Ladoucette, Loire Valley</i>	2017	£110
23004	Crozes-Hermitage, <i>Alain Graillot, Rhone Valley</i>	2016	£90
23007	Chateauneuf-du-Pape, <i>D. Mont-Redon, Rhone Valley</i>	2017	£90
23030	Picpoul de Pinet, <i>D. Guillemarine, Languedoc-Roussillon</i>	2019	£40
ITALY			
26020	Gavi di Gavi, <i>Cristina Ascheri, Piemonte</i>	2019	£70
26002	Vermentino, <i>Bolgheri DOC, Guado Al Tasso, Tuscany</i>	2016	£60
SPAIN			
25001	Rias Baixas, <i>Bodegas Aquitana, 'Baogas Ledas', Galicia</i>	2018	£50
25001	Rioja Blanco, <i>Finca Allende, La Rioja</i>	2015	£100
PORTUGAL			
25022	Douro, <i>Quinta de la Rosa, Duriense</i>	2017	£70
25023	Vinho Verde, <i>Adega de Moncao, Duriense</i>	2018	£45
GERMANY			
45007	Riesling, <i>Weingut Donnhoff, Nahe</i>	2018	£55
AUSTRIA			
24012	Gruner-Veltliner, <i>Willi Brundlemayer, Kamptal</i>	2018	£75
GREECE			
25030	Crete GPL, <i>Lytrarakis 'Dafni', Crete</i>	2018	£50
USA			
28000	Chardonnay, <i>Heitz Cellar, Napa Valley, California</i>	2015	£85
AUSTRALIA			
27004	Chardonnay, <i>Mountadam Vineyard, High Eden</i>	2016	£80
SOUTH AFRICA			
29014	Chenin Blanc, <i>Ken Forrester, Stellenbosch</i>	2018	£52
NEW ZEALAND			
30016	Sauvignon Blanc, <i>Cloudy Bay, Marlborough</i>	2018	£80
ARGENTINA			
31002	Chardonnay, <i>Terrazas de los Andes, Mendoza</i>	2016	£55
CHILE			
31003	Sauvignon Blanc, <i>Cono Sur '20 Barrels', Casablanca</i>	2018	£60

## RED

NO	FRANCE	YEAR	BOTTLE
22006	Medoc, <i>Chateau Le Pey, 'Cru Bourgeois', Bordeaux</i>	2015	£55
43009	St Estephe, <i>Chateau Beau-Site, Bordeaux</i>	2006	£75
43014	Margaux, <i>Charmes de Kirwan, Bordeaux, Second Wine of Chateau Kirwan</i>	2015	£120
43040	St Emilion Grand Cru, <i>Chateau Orisse du Casse, Bordeaux</i>	2016	£100
43064	Lalande de Pomerol, <i>Chateau les Cruzelles, Bordeaux</i>	2015	£95
42004	Gevery-Chambertin, <i>Bouchard Pere &amp; Fils, Burgundy</i>	2015	£150
42031	Nuits-St-Georges, <i>Henri Gouges, Burgundy</i>	2013	£120
42020	Savigny-les-Beaune 1er Cru, <i>Domaine Camus-Bruchon, Burgundy</i>	2011	£110
42047	Fleurie, <i>Domaine du Vissieux, 'Poncie', Beaujolais</i>	2018	£72
44013	Chateauneuf-du-Pape, <i>Domaine Mont-Redon, Rhone Valley</i>	2015	£90
41009	Côtes du Roussillon, <i>Domaine Boucabeille, 'Monte Nero', Languedoc-Roussillon</i>	2016	£50
ITALY			
48044	Barbera de Alba, <i>Elio Altare, Piemonte</i>	2018	£65
48018	Amarone della Valpolicella, <i>Masi 'Reserva', Veneto</i>	2013	£160
48006	Chianti Classico, <i>Castello di Bossi 'Berardenga', Tuscan</i>	2015	£100
SPAIN			
47003	Ribera del Duero, <i>Pesquera, Castilla Y Leon</i>	2017	£85
47014	Rioja, <i>Vina Ardanza 'Reserva', La Rioja</i>	2009	£100
PORTUGAL			
25020	Douro, <i>Quinta de la Rosa, Duriense</i>	2017	£70
GERMANY			
45000	Spatburgunder, <i>Bernard Huber, 'Alte Reben', Baden</i>	2015	£100
USA			
41209	Cabernet Sauvignon, <i>Clos du Val, Napa Valley, California</i>	2014	£195
41226	Pinot Noir, <i>Sokol Blosser, Dundee Hills, Oregon</i>	2015	£120
AUSTRALIA			
41117	Shiraz, <i>Frankland Estate, 'Isolation Ridge', Frankland River, Western Australia</i>	2016	£85
41113	Grenache, <i>Yangarra Estate, McLaren Vale, South Australia</i>	2017	£82
SOUTH AFRICA			
49016	Cabernet Sauvignon & Merlot, <i>Meerlust, 'Rubicon', Stellenbosch</i>	2015	£105
NEW ZEALAND			
41121	Pinot Noir, <i>Carrick 'Unravalled', Central Otago</i>	2017	£75
ARGENTINA			
41303	Malbec, <i>Kaiken Ultra 'Las Rocas', Mendoza</i>	2017	£75
CHILE			
41311	Carmènere, <i>Villa Falernia 'Reserva', Colchagua Valley</i>	2016	£60

## PORT

	YEAR	100ML
Graham's, <i>Quinta do Malvedos, Single Quinta</i>	2005	£20
Graham's, <i>Tawny</i>	10y/o	£20
Graham's, <i>Tawny</i>	20y/o	£25
Graham's, <i>Tawny</i>	30y/o	£40

## FORTIFIED

	YEAR	125ML
Sherry Moscatel, <i>Lustau 'Emilin', Andalusia, Spain</i>	NV	£13
Muscate de Beaumes de Venise, <i>M. Chapoutier, Rhone Valley, France</i>	2017	£14

## SWEET WINES

	YEAR	125ML
Coteaux Du Layon 'Chaumes', <i>Domaine Les Forges, Loire Valley, France</i>	2016	£13
Botrytis Semillon, <i>De Bortoli 'Val 5', New South Wales, Australia</i>	2016	£17
Tokaji Aszu, <i>5 Puttonyos, Royal Tokaji, Hungary</i>	2013	£25



PLEASE SCAN QR  
FOR OUR FULL WINE LIST

All prices are inclusive of VAT.  
Vintages are subject to change

## LUNCH MENU

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### TO START

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#### SMOKED SALMON

Gleneagles & Co Marrbury *or* George Campbell & Sons  
whisky barrel smoked, *Dumfries* oak smoked, *Perthshire*

Served with sour cream, red onion, capers, lemon,  
Gleneagles & Co oatcakes

#### CAULIFLOWER VELOUTÉ

smoked Applewood croquette, curry oil

#### TERRINE OF SCOTTISH PORK

pear, celery, toasted brioche

#### BEETROOT SALAD

goats' cheese, truffle honey, toasted buckwheat, spiced beetroot puree

#### CHARRED MACKAREL

squid ink risotto, coriander gremolata

### MAIN COURSE

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#### GILT HEAD BREAM

tomato, herb gnocchi, wild mushrooms

#### ROASTED SUMMER SQUASH

kale, pickled walnuts, pecorino, truffle

#### ROAST AYRSHIRE PORK BELLY

grapefruit caramel, crushed turnip, cider sauce

#### LOCH ETIVE SEA TROUT

crushed potatoe, hispi cabbage and mussels

### ROAST TROLLEY

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#### ROAST SIRLOIN OF TWEED VALLEY BEEF

Yorkshire pudding, crushed carrots, seasonal greens,  
roasted potatoe, horseradish cream, red wine jus

### ACCOMPANIMENTS £5.50

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Mashed potatoes  
Chantenay carrots, rosemary butter  
Green beans, confit shallots, Gleneagles & Co rapeseed oil  
New potatoes, garlic and parsley emulsion  
Mixed leaf salad, sherry vinaigrette

### DESSERT

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#### MANDARIN AND YUZU TRIFLE

toasted almond, pistachio

#### CALEDONIAN CRÊPES

pink grapefruit, Strathearn gin, pine  
(Supplement £10)

#### STICKY TOFFEE PUDDING

date and whisky purée, clotted cream ice cream, toffee sauce

#### GLENEAGLES 65 % VALRHONA CHOCOLATE TART

salted caramel, caramelised macadamia nuts

#### SELECTION OF ICE CREAM AND SORBETS

Garibaldi biscuits

Ice cream-chocolate/vanilla/strawberry  
Sorbet-lemon, mango, raspberry

### CHEESE

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#### SELECTION OF ARTISAN CHEESE

Fresh honeycomb, Gleneagles & Co chutney and oat cakes,  
biscuits and fruit bread

*Three courses including dessert £51*

FOOD ALLERGIES AND INTOLERANCES

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