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 & 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.

*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.

TO START

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

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

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

GLOBE ARTICHOKE SALAD
Nocellara olives, rapeseed oil dressing, preserved lemon, toasted seeds

CAULIFLOWER VELOUTÉ
smoked applewood croquette, curry oil

ORKNEY SCALLOPS
caramelised celeriac, mushroom granola, celeriac remoulade, truffle butter sauce

FOIE GRAS
Granny smith, fig, port, toasted brioche

WEST COAST CRAB
Pink grapefruit, cucumber, macadamia nut

POACHED SCOTTISH LOBSTER TAIL
summer vegetable gazpacho and claw dressing, charred watermelon, crème fraîche
(supplement of £25)

TERRINE OF SCOTTISH PORK
Pear puree, celery, pickled pear, pine nut dressing

MAIN COURSE

SCOTTISH HALIBUT
leek and chanterelle fondue, crushed Jerusalem artichoke, Madeira truffle sauce

LOCH ETIVE SEA TROUT
emulsion of mussels, tomato, herb gnocchi, wild mushrooms

LOIN OF BORDERS LAMB
pea purée, mash potato, heritage carrots, baby kale, grelot onions, lamb jus

WILD VENISON
spiced beetroot purée, braised hispi cabbage, fondant potato, smoked almonds, chocolate emulsion

SEABASS
shallot, sweetcorn, pearl barley, mortaux sausage, brown shrimp, red wine sauce

ROASTED SUMMER SQUASH
kale, pickled walnuts, pecorino, truffle

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

ACCOMPANIMENTS £5.50

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

These courses including dessert £79

If you have a food allergy or intolerance please highlight this with us and we will pride your menu to accommodate.
All prices are inclusive of VAT. Gratuities are left to your discretion.
**THE WEE MENU**

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

**TO START**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Smoked Salmon</td>
<td>Smoked with sour cream, red onion, capers, lemon, Gleneagles &amp; Co oatcakes.</td>
</tr>
<tr>
<td>Prawn Cocktail</td>
<td></td>
</tr>
<tr>
<td>Chicken Goujons</td>
<td></td>
</tr>
<tr>
<td>Baby Gem Lettuce</td>
<td>Feta cheese, tomato and cucumber.</td>
</tr>
<tr>
<td>Hummus</td>
<td>Crunchy vegetables.</td>
</tr>
<tr>
<td>Melon and Berries</td>
<td></td>
</tr>
<tr>
<td>Fish of the Day</td>
<td>Grilled or fried, served with salad and new potatoes or peas and chips.</td>
</tr>
<tr>
<td>Grilled Chicken Breast</td>
<td>Mushroom, tomato and French fries.</td>
</tr>
</tbody>
</table>

**MAIN COURSE**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sausage and Mash</td>
<td>Served with baby carrots and green beans.</td>
</tr>
<tr>
<td>Penne Pasta</td>
<td>Bolognese, pesto or tomato.</td>
</tr>
<tr>
<td>Fish of the Day</td>
<td>Grilled or fried, served with salad and new potatoes or peas and chips.</td>
</tr>
<tr>
<td>Grilled Chicken Breast</td>
<td>Mushroom, tomato and French fries.</td>
</tr>
<tr>
<td>Fruit Salad</td>
<td>Mixed berries.</td>
</tr>
<tr>
<td>Chocolate Brownie Pie</td>
<td>Caramelized banana, vanilla ice cream.</td>
</tr>
<tr>
<td>Crêpe</td>
<td>Caramelized banana, chocolate sauce.</td>
</tr>
<tr>
<td>Apple Crumble</td>
<td>With vanilla custard.</td>
</tr>
<tr>
<td>Ice Cream Sundae</td>
<td></td>
</tr>
</tbody>
</table>

**ROAST OF THE DAY**

The Glorious Seven, celebrating the traditional roast dinner with a different choice each day of the week.

**PUDDING**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roast of the Day</td>
<td>The glorious seven.</td>
</tr>
<tr>
<td>Food Allergies and Intolerances</td>
<td>If you have a food allergy or intolerance please highlight this with us and we will guide you through the menu. Game may contain shot. All prices are inclusive of VAT. Gratuities are left to your discretion.</td>
</tr>
</tbody>
</table>

Three courses consisting of starter, main and dessert for £23.
HERITAGE TOMATOES
charred watermelon, preserved lemon, Minus 8 vinegar

POACHED GLOBE ARTICHOKE
baby leeks, red pepper, cucumber, basil, young leaves

BAKED AUBERGINE
roasted pepper, kale, baba ghanoush, pine nuts

SUMMER VEGETABLE FRICASSEE
tender stem broccoli, Hispi cabbage,
grelot onions, smoked almond, lemon oil

GLENEAGLES BLEND 65%
VALRHONA CHOCOLATE
Valrhona chocolate cremeux, cherry compote,
almond and cherry granola

COCONUT AND LIME PARFAIT
tropical fruits, coconut gel, banana and lime sorbet

Three courses consisting of starter, main and dessert for £79

If you have a food allergy or intolerance please highlight this with us
and we will guide you through the menu.
SCOTTISH STRAWBERRIES, KAFFIR LIME
fresh strawberries, Kaffir lime mousse,
strawberry curd, strawberry gel

BISCUIT AND MILK
malted sable, Gleneagles 65% chocolate crèmeux,
caramelised macadamia nut

RASPBERRY SOUFFLÉ
white chocolate and lemon verbena ice cream

CALEDONIAN CRÊPES
pink grapefruit, Strathearn gin, pine

CLOOTIE DUMPLING
Scottish cherries, custard foam,
Tullibardine whisky

TAHITIAN VANILLA PARFAIT
banana terrine, vanilla sponge,
torched meringue

CHEESE
selection of Artisan cheese
fresh honeycomb, Gleneagles & Co chutney
and oat cakes, biscuits and fruit bread

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

CHAMPAGNE

<table>
<thead>
<tr>
<th>Name</th>
<th>Year</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Henri Gouges</td>
<td>Burgundy</td>
<td>NV</td>
</tr>
<tr>
<td>Bollinger</td>
<td>Montagny 1er Cru</td>
<td>NV</td>
</tr>
<tr>
<td>Vinho Verde</td>
<td>Portugal</td>
<td>NV</td>
</tr>
<tr>
<td>Rioja</td>
<td>Spain</td>
<td>NV</td>
</tr>
<tr>
<td>'Montesa'</td>
<td>Spain</td>
<td>NV</td>
</tr>
<tr>
<td>Cabernet Sauvignon</td>
<td>Bordeaux</td>
<td>NV</td>
</tr>
<tr>
<td>Bouchard Pere &amp; Fils</td>
<td>Burgundy</td>
<td>NV</td>
</tr>
<tr>
<td>Rias Baixas</td>
<td>Galicia</td>
<td>NV</td>
</tr>
</tbody>
</table>

Wine List

CHILE

- Malbec
- Carmenere
- Palacios Remondo, 'Montesa', Spain
- Cabernet Sauvignon
- Bouchard Pere & Fils, Burgundy
- Ruinart
- Rioja Bianco
- Ruinart
- Lustau 'Emilin', Andalucia, Spain

FRANCE

- Spatburgunder
- Chateau les Cruzelles, Bordeaux
- Douro
- Chardonnay
- O

RED WINES

- Château les Cruzelles, Bordeaux
- Crozes-Hermitage
- Pinot Grigio
- Dafni

ITALY

- Barbera d'Alba, Italy
- Barbera
- Barolo
- Barbera
- Brunello
- Barolo
- Barolo
- Brunello
- Barolo
- Brunello
- Barolo

PORTUGAL

- Graham's
- Graham's
- Graham's
- Graham's

SOUTH AFRICA

- Meerlust, 'Rubicon'
- Meerlust, 'Rubicon'
- Meerlust, 'Rubicon'

AUSTRALIA

- Shiraz, Frankland River, Western Australia
- Grenache, Tempranillo, McLaren Vale, South Australia

SOUTH AMERICA

- Currà, Valpolicella, Veneto

FORTIFIED

- Sherry Moxall, Las Bodegas Andalucia, Spain
- Mouton de Beaumont de Vigne, Chateau de Montpezat, France

SWEET WINES

- Botrytis Semillon
- Botrytis Semillon
- Botrytis Semillon

Please scan QR for our full wine list.
SUNDAY LUNCH MENU

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

**TO START**

**SMOKED SALMON**
Gleneagles & Co Marrbury whisky barrel smoked, George Campbell & Sons 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 puree, celery, pickled pear and pine nut dressing

**HERITAGE TOMATOES**
Basil purée, almond and raspberry

**CHARRED MACKAREL**
Squid ink risotto, coriander gremolata

**MAIN COURSE**

**GILT HEAD BREAM**
Tomato, herb gnocchi, wild mushrooms

**ROASTED SUMMER SQUASH**
Kale, pickled walnuts, pears, truffle

**ROAST AYRSHIRE PORK BELLY**
Grapefruit caramel, crushed turnip, cider sauce

**LOCH ETIVE SEA TROUT**
crushed potato, hoi pui cabbage and mussels

**DESSERT**

**BUTTERMILK PANNA COTTA**
Scottish strawberries, vanilla sable

**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**

**SELECTION OF ARTISAN CHEESE**
Fresh honeycomb, Gleneagles & Co chutney and oat cakes, biscuits and fruit bread

**ACCOMPANIMENTS £5.50**

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

**ROAST TROLLEY**

**ROAST SIRLOIN OF TWEED VALLEY BEEF**
Yorkshire pudding, crushed carrots, seasonal greens, roasted potato, horseradish cream, red wine jus

**ACCOMPANIMENTS £5.50**

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

**ACCOMPANIMENTS £5.50**

Three courses including dessert £51

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

All prices are exclusive of VAT (illustrations are subject to price changes).