

# THE BIRNAM

B R A S S E R I E

## PASTA

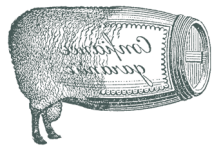
- Agnolotti del Plin ..... £18  
*veal and pork filled pasta, Primitivo reduction, Castelmagno cheese*
- Penne all'Arrabbiata ..... £15  
*penne, garlic, chilli, cherry tomatoes, tomato sauce, parsley*
- Rigatoni Napoletana ..... £19  
*ragout of braised venison, beef short rib and salsiccia sausage, Provolone cheese*
- Potato Gnocchi ..... £16  
*sage butter, cime di rapa, Broad beans, asparagus, Romanesco cauliflower, Mascarpone, crispy onions*
- Schiaffoni al Ragout Bianco ..... £17  
*paccheri pasta, Italian sausage, white wine, Taleggio cheese*
- Fregola Sarda ..... £17  
*Finnan smoked haddock, braised leeks, Crowdie cheese, lemon*

## MAINS

- Moules Marinière ..... £18  
*white wine, parsley, cream, garlic, skin on fries*
- Scottish Halibut ..... £31  
*herb crust, Broad beans, new potatoes, white wine velouté, chive oil*
- Porchetta ..... £20  
*marinated pork belly, farro, asparagus, wild mushrooms, Cavolo Nero, crackling*
- Hake ..... £19  
*caramelized celeriac, wilted greens, Parma ham, chicken emulsion*
- West Coast Lobster Risotto ..... £32  
*lobster bisque, bottarga, gremolata*
- Heritage Carrots ..... £16  
*toasted quinoa, roasted butternut squash, smoked almond, pickled mushroom*

## BURGERS

- Birnam Burger ..... £18  
*Double patty, Cheddar cheese, cured bacon and dill pickle, lettuce tomato, skin on fries*
- Gleneagles Vegan Burger ..... £18  
*'Beyond Meat' patty, Scottish vegan cheese, tomato, guacamole, Gleneagles & Co red onion marmalade, focaccia bun, sweet potato fries*



## TO START

- Green pesto, Gordan olives  
 £4  
*pesto alla Genovese, Gordan olives*
- Fritto Misto  
 £13  
*calamari and local market fish, lemon Aioli, lemon concasse*
- Artichoke  
 £11  
*Ricotta cheese, Globe and Jerusalem artichoke, pea shoots, honey dressing*
- Burratina  
 £14  
*San Daniele ham, burratina cheese, candied hazelnut, poached figs, aged balsamic, smoked betroot*
- Spiced squash velouté  
 £9  
*crème fraîche, red chillies, pumpkin seeds, smoked pancetta granola*
- Minestrone  
 £10  
*vegetable soup, Italian beans, pesto croutons*



- Steak Tartare  
 £16  
*radish, soft boiled quails' egg, brioche bread, bacon butter*
- Scottish West Coast Crab  
 £17  
*lemon, potato and soft herb salad, crème fraîche, sourdough toast*
- Classic Bruschetta  
 £9  
*cherry tomatoes, Extra Virgin olive oil, basil, mint*
- Smoked Salmon Bruschetta  
 £14  
*sourdough, Gleneagles & Co hot smoked salmon, creamed pecorino, pickled shallot*
- Chicken Liver Parfait  
 £12  
*Dundee marmalade, toasted rye bread, crispy chicken skin*
- Chèvre Goats' Cheese Mousse  
 £11  
*ginger bread, blackberry, prosecco*

## SALADS

ALL OF OUR SALADS COME AS A STARTER OR MAIN

- Nastri Salad ..... £9/ £14  
*cauliflower florets, Moscato grapes, cucumber, carrot, celeriac, toasted seeds, honey dressing*
- Panzanella ..... £9/ £14  
*Tuscan bread salad, tomato, roasted peppers, black olives, garlic*
- Gorgonzola and Pear ..... £9/ £14  
*pickled walnuts, endive, pear compote*
- Buffalo Caprese ..... £9/ £14  
*heritage tomatoes, black olive powder, buffalo mozzarella*
- Pantesca Salad ..... £9/ £14  
*Ratte potatoes, capers, red onion, basil, cherry tomato, oregano, apple dressing*

## SIDES

ALL £5

- Skin on fries  
 Sweet potato fries  
 New potatoes, parsley butter  
 Creamed potatoes  
 Wilted spinach and pancetta, green beans, crispy potato skin  
 Charred broccoli, chilli and garlic  
 Mixed leaf and Parmesan

## GRILL

- MEAT
- 180gr Fillet  
 £40
- 200gr Flat Iron  
 £20
- 200gr Sirloin  
 £30
- 300gr Ribeye  
 £40  
*served with watercress, confit cherry tomato, skin-on fries*
- FISH
- Monkfish  
 £30
- Whole Scottish Lobster  
 £60
- Salmon fillet  
 lime and coriander  
 £23  
*served with burnt lemon, roquette leaf salad, skin on fries*

## Sauces

- Béarnaise, Peppercorn sauce, Salsa verde, garlic butter

## ON THE BUTCHER'S BLOCK

*A daily array of prime cuts chosen by our chefs. Share a decadent Tomahawk, try a mouth-wateringly juicy Entrecôte or go for a succulent T-bone.*

*Ask your server for today's selection.*



Food Allergens and Intolerances: If you have a food allergen or intolerance, prior to placing your order, please highlight this with us and we can guide you through our menu. All prices are inclusive of VAT. Gratuities are left to your discretion.

SELECTION BY THE GLASS

CHAMPAGNE & SPARKLING

	125ml
Ca' del Doge, <i>Prosecco, Spumante Extra Dry NV</i>	10
Moët & Chandon, <i>Brut Impérial NV</i>	15
Moët & Chandon, <i>Brut Impérial, Rosé NV</i>	18
Ferghettina, <i>Franciacorta Miledi DOCG Brut NV</i>	16

WHITE

	175ml	250ml
Pinot Grigio, <i>Gregoris Fattori, Veneto, Italy</i>	8	11
Picpoul de Pinet, <i>Jadix, La Cave de l'Ormarine, Languedoc, France</i>	9	12
Sauvignon Blanc Sémillon, <i>Cape Mentelle, Margaret River, Australia</i>	11	15
Gavi di Gavi, <i>Tacchino, Italy</i>	13	18
Chablis Premier Cru, <i>'Vau-ligneau', Domaine de la Motte, Burgundy, France</i>	17	25

ROSÉ

	175ml	250ml
Vivanco, <i>Rioja, Spain</i>	9	12
Château de Berne, <i>Côtes de Provence, France</i>	13	18

RED

	175ml	250ml
Montepulciano d'Abruzzo, <i>Conviviale, Adria Vini, Italy</i>	9	12
Beaujolais, <i>'Les Cadoles', France</i>	11	15
Pinot Noir, <i>Apello, Marlborough, New Zealand</i>	12	16
Malbec, <i>Bodega Catena Zapata, Mendoza, Argentina</i>	13	18
Château Grand Village, <i>Bordeaux, France</i>	18	26

SELECTION BY THE BOTTLE

CHAMPAGNE

Moët & Chandon, <i>Brut Impérial NV</i>	70
Veuve Clicquot-Ponsardin, <i>Yellow Label, Brut</i>	90
Moët & Chandon, <i>Grand Vintage 2012</i>	105
Ruinart, <i>Blanc de Blancs, Brut</i>	120
Dom Pérignon, <i>Brut 2008</i>	275

Moët & Chandon, <i>Brut Impérial, Rosé NV</i>	90
Moët & Chandon, <i>Grand Vintage Rosé 2009</i>	120
Laurent-Perrier, <i>Cuvée Rosé, Brut</i>	120
Dom Pérignon, <i>Rosé, Brut 2005</i>	525

WHITE

Pinot Grigio, <i>Gregoris Fattori, Veneto, Italy 2019</i>	33
Picpoul de Pinet, <i>Jadix, La Cave de l'Ormarine, Languedoc, France 2018</i>	36
Albariño, <i>Castell de Raimat, Costers del Segre, Spain 2019</i>	42
Trebbiano d'Abruzzo, <i>Cantinen Torri, Italy 2018</i>	40
Sauvignon Blanc, <i>Spy Valley, Marlborough, New Zealand 2019</i>	45
Sauvignon Blanc Sémillon, <i>Cape Mentelle, Margaret River, Australia 2017</i>	45
Riesling, <i>Reichsrat Von Buhl, Trocken, Rheinpfalz, Germany 2018</i>	45
Gavi di Gavi, <i>Tacchino, Italy 2019</i>	54
Listan Blanco, <i>'Artifice', Borja Perez Viticultor, Canary Islands 2017</i>	57
Sancerre, <i>'Les Calcaires', Lucien Crochet, Loire, France 2017</i>	70
Chablis 1er Cru, <i>'Vau-ligneau', Domaine de la Motte, Burgundy, France 2016</i>	75
Pla i Llevant DO, <i>Es Fangar 'Sa Fita', Mallorca 2017</i>	80
Chardonnay, <i>Heitz Cellar, Napa Valley, USA 2016</i>	88
Meursault, <i>Christian Bellang et Fils, Burgundy, France 2016</i>	115
Puligny-Montrachet, <i>Domaine Alain Chavy, Burgundy, France 2016</i>	130
Chassagne-Montrachet 1er Cru, <i>'Les Petits Clos' Jean Noel Gagnard, Burgundy, France 2015</i>	220

ROSÉ

Vivanco, <i>Rioja, Spain 2018</i>	35
Château de Berne, <i>Côtes de Provence, France</i>	54
Whispering Angel, <i>Caves d'Esclans, Côtes de Provence, France 2019</i>	75

RED

Cabernet Sauvignon, <i>Les Mougettes, Languedoc, France 2019</i>	33
Montepulciano d'Abruzzo, <i>Conviviale, Adria Vini, Italy 2019</i>	36
Chianti, <i>Ormanni, Tuscany, Italy 2017</i>	42
Rioja, <i>Crianza, Ontañon, Spain 2017</i>	48
Pinot Noir, <i>Apello, Marlborough, New Zealand 2013</i>	48
Barbera d'Alba, <i>Castello di Verduno, Piedmont, Italy 2018</i>	52
Malbec, <i>Bodega Catena Zapata, Mendoza, Argentina 2017</i>	54
Nero d'Avola, <i>Plumbago DOC, Planeta, Sicilia 2018</i>	55
Cabernet Sauvignon 'Cuvée Alexandre', <i>Lapostolle, Colchagua Valley, Chile 2018</i>	65
Château Teysier, <i>Saint Émilion Grand Cru, Bordeaux, France 2012</i>	72
Château Grand Village, <i>Bordeaux, France 2009</i>	75
Châteauneuf du Pape, <i>Jean Paul Versino, Rhône, France 2014</i>	80
Barolo 'Serralunga', <i>Ferdinando Principiano, Piemonte, Italy 2015</i>	105
Château Giscours, <i>2ème Cru Classé, Margaux, Bordeaux, France 2011</i>	245
Tiganello, <i>Marchesi Antinori, Tuscany, Italy 2012</i>	390
Château Pontet-Canet, <i>5ème Cru Classé, Pauillac, Bordeaux, France 2005</i>	400

SWEET, PORT, SHERRY

	125ml
Côteux du Layon, <i>Chaume, Domaine des Forges, St Aubin</i>	13
Pineau des Charentes, <i>Château d'Orignac, France</i>	10
Portal, <i>10 years old Tawny</i>	12

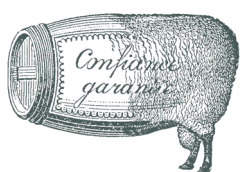
LIQUEURS & DIGESTIFS

	50ml
Amaro Nonino	8
Amaretto	8
Bailey's	8
Drambuie	8
Frangelico	8
Grappa Tignanello	9
Tia Maria	8
Limoncello	8

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Please note that vintages & prices are subject to change.

All prices are inclusive of VAT at 20%. Gratuities are left to your discretion.  
[www.gleneagles.com](http://www.gleneagles.com)



# THE BIRNAM

BRASSERIE

## DESSERT & CHEESE

Madagascan vanilla crème brûlée ..... £8

*shortbread biscuit*

Amalfi lemon and raspberry cheesecake ..... £9

Chamomile panna cotta ..... £8

*strawberry, cannoli*

65% Valrhona chocolate Moelleux..... £9

*salted butterscotch*

Hazelnut praline Paris-Brest ..... £8

Tiramisu..... £9

*coffee crumble*

Selection of artisan cheese ..... £14

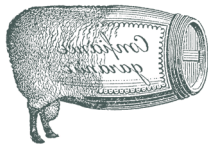
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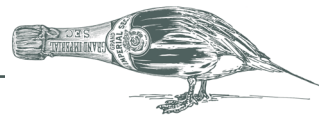
## TO START

*Fetta Bruschetta*..... £12.00  
sourdough, cherry tomato, Extra Virgin olive oil,  
basil, mint

*Minestrone*..... £10.00  
vegetable soup, Italian beans, pesto croutons



## MAINS



*Potato Gnocchi*  
£16.00  
cime di rapa, peas, Broad beans, Romnesco, crispy onions

*Multi Grain Risotto*  
£17.00  
Wye Valley asparagus, Piquillo pepper, soft herbs,  
Extra Virgin olive oil

## DESSERT

*Chocolate and chilli mousse* ..... £8.00  
pistachio, pomegranate

*“Vegan” Lemon Meringue Pie*..... £8.00

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BRASSERIE



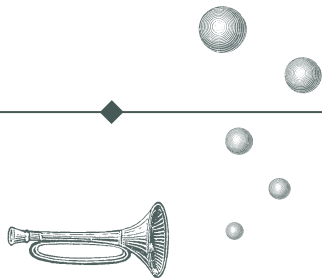
## SMALL BITES

**Garlic Bread with  
or without mozzarella £6**

**Gardener's Pot £6**  
*Hummus, carrots, cucumber,  
sweet peppers, cherry tomato,  
sugar snap peas*

**Watermelon £6**  
*Fresh Berries*

**Prawn Cocktail Sundae £7.50**  
*Baby gem lettuce, cherry tomato,  
cucumber, cocktail sauce*



## BASKET MEAL

**Goujons £12**  
*Chicken, Fish or Mozzarella*  
*French fries or sweet potato*

**Gleneagles Burger £12**  
**Choose Burger**  
*Beef, Chicken or Halloumi*

**Served with**  
*Cheese, lettuce, tomato  
and a choice of French fries  
or sweet potato fries*



## PASTA

**Macaroni or Penne Pasta £7**  
**Choose your sauce**  
*Tomato, carbonara, cheese sauce*

**Spaghetti Bolognese £8**

## PICK YOUR FAVOURITES

**Chicken breast, Sausages,  
Fish of the day or Halloumi £12.00**  
**Choose 2 sides**  
*Broccoli, carrots, peas, sweetcorn,  
New potatoes, mash potato, chips, rice*

**Minute Steak £14**  
*mushroom, tomato, onion rings,  
watercress, French fries*



## DESSERTS

all £5

**Build Your Own Banana Split**  
*Choose your ice cream: chocolate,  
vanilla or strawberry. Pipe on your cream,  
squirt your sauce, sprinkle your toppings*

**Visit to the Beach**  
*Chocolate, vanilla or strawberry lolly  
served with a bucket of  
pineapple sticks and edible sand*

**Deep Filled Brownie Pie**  
*Oreo ice-cream*

**Strawberry Cream Sundae**  
*Vanilla ice cream, fresh strawberries,  
Chantilly cream*

**Jelly and Ice Cream**  
*Real fruit jelly and vanilla ice cream*



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