

THE GARDEN CAFÉ



Breakfast is served daily from 09:00 to 10:30

HEALTHY START



Greek Yogurt 5
mixed berries, toasted seeds

Bircher Muesli 5
coconut yogurt, buckwheat, apple, orange, pomegranate

Lemon Ricotta 9
sourdough, honey poached figs, pistachio crumble



MORNING ROLLS

Dry cure back or sweet cure streaky bacon 7
Fried egg, field mushroom and plum tomato 7
Streaky bacon, haggis, breakfast sauce 7

HOT FROM THE KITCHEN

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

Waffle Sandwich 11
maple cream cheese, streaky bacon

Smoked Salmon 13
scrambled eggs, toasted muffin

COLD DRINKS

Garden Goodness Juice 8
Our made-to-order blend of fresh carrot, ginger, beetroot and apple juice with cayenne and turmeric

Clean Green 8
Light and fresh, packed full of kale and celery, the perfect way to kick start your day

Pure Red 8
The perfect pre-workout to boost blood flow to your muscles made with ginger, beetroot, strawberries and raspberries.

BAKERY

Selection of freshly baked pastries

Almond Croissant 3.5

Plain Croissant 3.5

Blueberry Danish 3.5

Raspberry and White Chocolate Muffin 3

Sour Cherry Granola Bar 3

Pain au Raisin 3.5

Chocolate Cookie 3



TEA & COFFEE

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

Kalita drip filter 6
Please ask your server for today's choices

Newby Tea & Infusions 4.25

Hot Chocolate 4.5



SALADS


Kale and Quinoa Superfood Salad 9/12
Avocado, peas, goats' milk yogurt, pomegranate, lemon and buckwheat dressing

Panzanella Salad 9/12
Tuscan bread salad, tomato, roasted peppers, black olives, garlic

Beetroot Miso Caesar Salad 9/12
Baby gem lettuce, beetroot, soft boiled Arlington white egg, miso dressing, croutons

Venere Salad 9/12
Black rice, sugar snap peas, pear, baked radicchio, shaved radish, cashew, millet and cider vinaigrette

Heritage Tomato Salad 9/12
Fregola, watermelon, raspberry, pine nuts, basil

 **Pea and Broad Bean Salad 8/11**
Greek feta, black olive, orange, fennel, toasted pumpkin seeds, shaved black truffle

Add protein to any of our salads

Char-grilled chicken breast 5/7

Gleneagles & Co hot smoked salmon 5/7

LUNCH BITES

Soup of the day 6
Rustic bread

Avocado and duck egg 14
Charred sourdough, crushed avocado, chilli, lime, fried duck egg

 **Thyme Marinated Chicken on Seeded Sourdough 16**
Plum tomato, watercress, coriander

Roasted Scottish Salmon 19
Jersey Royals, green beans, salsa verde

 **Buckwheat Risotto 15**
Green pea, baby spinach, apple and mint

Birnam Burger 18
Double patty, cheddar cheese, cured bacon, dill pickle, lettuce tomato, skin on fries

French fries 5

SANDWICHES


Scottish Smoked Salmon 13
Glazed bagel, shallot, horseradish and dill cream cheese, watercress

Honey Cured Ham 9
Beer sourdough, English mustard, tomato, little gem

Coronation Chicken 10
Brioche, baby gem lettuce, mango chutney, flaked almonds

Isle of Mull Cheddar 10
Wholemeal croissant, plum tomato, rocket, Gleneagles & Co ploughman's pickle

Tuna and Cucumber 9
Tortilla wrap, crisp cucumber and rocket

 **Roasted vegetables 10**
Sourdough bread, marinated artichokes, Cavolo Nero pesto, rocket, toasted sunflower seeds

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!

Lemon Verbena and Blueberry "Crodough" 4

Plain and Sultana Scone 4

Gluten Free Courgette Cake, Citrus and Yogurt 4

Raspberry and White Chocolate Muffin 3

Sea Salt Brownie 3

Sour Cherry Granola Bar 3

Peanut Butter Melting Moment 3

Chocolate Fudge Cake 4.5

Vegan Coconut and Berry Lamington 3.5

Red Velvet Cake 4

Chocolate Cookie 3

For the inner kids in us all, come by the counter after 14:00 everyday and treat yourself with one of our loaded sweet delights.



Acclaimed nutritionist and author of "Juice" Rosemary Ferguson, created these healthy recipes to make you feel better in yourself, mentally and physically.

THE
GARDEN
CAFÉ



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

Moët & Chandon,
Brut Rosé NV

18

WHITE

175ml

250ml

Pinot Grigio,
Gregoris Fattori, Veneto, Italy

8

11

Sauvignon Blanc Sémillon,
Cape Mentelle, Margaret River, Australia

11

15

RED

175ml

250ml

Quatro Ventos,
Aliança, Douro, Portugal

9

12

Primitivo,
Mucchietto, Puglia, Italy

11

15

ROSE

175ml

250ml

Château La Gordonne,
Côtes de Provence, France

12

16