

GLE\_NN929105

MON—FRI 0730 - 1000  
SAT—SUN 0730 - 1030

**SELECTION OF VIENNOISERIE**  
and breads

**GLENEAGLES FRUIT SALAD**

**GREEK YOGHURT AND GRANOLA**  
mixed berries

**SELECTION OF CEREALS**  
and milks

**TRADITIONAL SCOTTISH PORRIDGE**  
with water or milk, Drambuie raspberries

**GRAIN BOWL**  
Scotch oats, kamut seeds, wholegrain 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

**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.

Painting inspired by the first-class carriage dining experiences on the London, Midland and Scottish Railway (L.M.S.) locomotives in the 1920s, when glamorous socialites would make their seasonal voyages through the countryside from London to Gleneagles.

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



*Painting by Gary Myatt for Gleneagles*



## EVENING MENU

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### TO START

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#### SMOKED SALMON

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

Served with sour cream, red onion, capers, lemon,  
Gleneagles & Co oatcakes  
(Add *Oscietra Caviar* for a supplement of £30)

#### GLOBE ARTICHOKE SALAD

Beluga lentils, heritage beetroot and carrot, green olive, fig,  
Autumn truffle, pine kernel, bramble dressing

#### ROAST PUMPKIN VELOUTÉ

Strathdon blue, pancetta, amaretto almonds

#### ORKNEY SCALLOPS

Jerusalem artichoke, pickled trompette, spinach, lemon oil

#### WEST COAST CRAB

Mango and passion fruit puree, cucumber, white balsamic, macadamia nuts

### MAIN COURSE

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#### WILD VENISON

Red cabbage, fondant potato, quince puree, truffle hazelnut crumb,  
chocolate emulsion

#### SEABASS

Borlotti beans, cavolo nero, mussels, fennel, saffron

#### SCOTTISH HALIBUT

Buttered leeks, crushed potatoes, sea vegetables, champagne and caviar sauce

#### BUTTERNUT SQUASH & FETA PASTILLA

Baby carrot, curly kale, pickled walnut puree, apple dressing

### ROAST OF THE DAY

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

### ACCOMPANIMENTS £6

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Mash potato  
Chantenay carrots, orange butter  
Green bean, confit shallots, rapeseed oil  
Baby potatoes, truffle emulsion  
Mixed leaf salad, sherry vinaigrette

*Three courses including dessert £85*

#### FOOD ALLERGIES AND INTOLERANCES

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

## DESSERT

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GLENEAGLES 65 % VALRHONA CHOCOLATE  
Cherry, brownie, milk sorbet

BLACKCURRANT SOUFFLÉ  
Lemon curd, crème fraîche and honey ice cream

CLOOTIE DUMPLING  
Pear, custard foam, whisky caramel

PLUM TART  
Egg custard, mirabelle plum puree, brown bread ice cream

SELECTION OF ARTISAN CHEESE  
Fresh honeycomb, quince jelly, Gleneagles & Co oat cakes, fruit bread

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