

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.*



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 Oscietra caviar potato blinis
Crème fraîche, chive
(£30 supplement)

Scottish Lobster Croustade
Gleneagles & Co salmon, tarragon, lemon
(£30 supplement)

TO START ***

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)

AUTUMN SALAD

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

CELERIAC VELOUTE

Strathdon blue, pancetta crumb, toasted almonds

ROASTED SCALLOPS

Jerusalem artichoke, pickled trompette, cavolo nero, lemon oil

WEST COAST CRAB

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

MAIN COURSE

WILD VENISON

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

SEABASS

Borlotti beans, tomato, mussels, fennel, saffron

SCOTTISH HALIBUT

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

BRAISED ARTICHOKE BARIGOULE

Roast salsify, carrot, savoy cabbage, broad beans, pickled wild mushrooms, barigoule
sauce, Autumn truffle

STEAK STRATHEARN

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

ROAST OF THE DAY

THE GLORIOUS SEVEN

Celebrating the traditional roast dinner with a
different choice each day of the week

ACCOMPANIMENTS £6

Mash potato

Chantenay carrots, orange butter

Green bean, confit shallots, rapeseed oil

Baby potatoes, chive butter

Bitter leaf salad, watercress, cherry tomato, red onion, truffle dressing

Three courses including dessert £85

FOOD ALLERGIES AND INTOLERANCES

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

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

SMOKED SALMON

Gleneagles & Co Marrbury George Campbell & Sons
whisky barrel smoked, Dumfries or *oak smoked, Perthshire*
Lemon, Gleneagles & Co oatcakes
supplement £4.50

MELON AND BERRIES

PRAWN COCKTAIL

CHICKEN GOUJONS

BABY GEM LETTUCE

feta cheese, tomato and cucumber salad

HUMMUS

crunchy vegetables

MAIN COURSE

SAUSAGE AND MASH

baby carrots and green beans

FUSILLI PASTA

bolognese, smoked salmon and broccoli or tomato
served with parmesan

FISH OF THE DAY

peas, chips and tartare sauce

GRILLED CHICKEN BREAST

mushroom, tomato and new potatoes

SIRLOIN STEAK

green salad 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

CHOCOLATE BROWNIE PIE

caramelised banana, vanilla ice cream

SELECTION OF ICE CREAM

vanilla, chocolate, strawberry

CRÊPE

caramelised banana, chocolate sauce

FRUIT SALAD

mixed berries

3 courses including desert £30

FOOD ALLERGIES AND INTOLERANCES

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LIFESTYLE MENU

ROASTED HERITAGE BEETROOT

Burnt apple puree, vegan feta, nuts and seeds, beetroot and raspberry dressing

TRUFFLE POLENTA

King oyster mushroom, pickled radish, mushroom ketchup,
smoked almond gremolata

SWEET POTATO GNOCCHI

Parsnip and vanilla puree, Brussell's sprout, black garlic, sage crisp,
caramelised onion jus

MISO AUBERGINE

Bulgar wheat, charred baby gem, pomegranate, pickled chilli, rapeseed oil

GLENEAGLES BLEND 65 % VALRHONA CHOCOLATE

Valrhona chocolate cremeux, Scottish berry compote,
almond and pecan granola

COCONUT AND LIME PARFAIT

Tropical fruits, coconut gel, banana and lime sorbet

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DESSERT

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

PUMPKIN TART
Spiced custard, candied pecan, coffee ice cream

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

FOOD ALLERGIES AND INTOLERANCES

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All prices are inclusive of VAT at 20%. Gratuities are left to your discretion.*