

THE BIRNAM

B R A S S E R I E

PASTA

ALL OF OUR PASTAS COME AS A STARTER OR MAIN

Agnolotti del Plin £13/£19
mortadella filled agnolotti, pistachio pesto, parmesan cream

Bucatini £12/£18
nduja, buffalo stracciatella, tomato sauce, basil

Rigatoni Napoletana £13/£19
ragout of braised venison, beef short rib, salsiccia sausage, Provolone cheese

Potato Gnocchi £11/£17
saffron sauce, speck, smoked scamorza, toasted walnuts

Linguine allo Scoglio £13/£19
bisque, black garlic, mussels, scallops, creamed burrata

MAINS

Moules à la Normande £18
cider, parsley, cream, garlic, cured bacon

Scottish Halibut £31
herb crust, broad beans, new potatoes, white wine velouté, chive oil

Porchetta £21
marinated pork belly, farro, rainbow chard, salsify, flamed stone fruit, brandy

Stone Bass £20
caramelised parsnip purée, wilted greens, sea herbs, 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

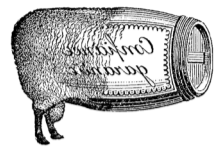
Sirloin Tagliata £30
roquette, parmesan, aged balsamic

Risotto Acquerello £28
acquerello rice, celeriac, foraged mushrooms, black truffle, corn shoots

BURGERS

Birnam Burger £18
double patty, Cheddar cheese, cured bacon, dill pickle, lettuce, tomato, skin on fries

Gleneagles Vegan Burger £18
'Beyond Meat' patty, Scottish vegan cheese, tomato, guacamole, Gleneagles & Co red onion marmalade, sourdough, sweet potato fries



TO START



Pesto Gordal olives
£4
pesto alla Genovese, gordal olives

Fritto Misto
£13
calamari, local market fish, lemon aioli, lemon concasse

Foraged Mushroom
£12
mushroom gratin, artichoke, truffle dressing

Burratina
£14
San Daniele ham, burratina cheese, candied hazelnut, poached figs, aged balsamic, smoked beetroot

Cannellini Velouté
£10
white beans, chickpeas, winter vegetables, pancetta

Minestrone
£10
vegetable soup, Borlotti beans, tubetti pasta, pesto croutons

Ham Hock Terrine
£14
tarragon, buckwheat tulle, red onion & prune chutney

Scottish West Coast Crab
£17
potato & soft herb salad, crème fraîche, sourdough toast, lemon

Classic Bruschetta
£9
cherry tomatoes, extra virgin olive oil, basil, mint

Smoked Duck
£16
Knockraich Crowdie cheese, pomegranate

Chicken Liver Parfait
£12
Arran marmalade, toasted rye bread, crispy chicken skin

Goats' Cheese Mousse
£11
ginger bread, blackberry, pistachio

SALADS

ALL OF OUR SALADS COME AS A STARTER OR MAIN

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

Venere Salad £9/£14
black rice, sugar snap peas, apple, radish, Romanesco cauliflower, cashew nuts, millet, cider vinaigrette

SIDES

ALL £5

Skin on fries

Sweet potato fries

New potatoes, parsley butter

Creamed potatoes

Wilted spinach, pancetta, green beans, crispy potato skin

Charred broccoli, chilli, garlic

Mixed leaf & parmesan

GRILL

MEAT

Fillet 180gr
£40

Flat Iron 200gr
£20

Sirloin 225gr
£35

Ribeye 300gr
£40

served with watercress, confit cherry tomato, skin on fries

FISH

Monkfish
£30

Sea Bream
£28

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.



Invisible chips £3.00

0% fat, 100% hospitality. All proceeds from invisible chips go to Hospitality Action, who are doing everything they can to help people in hospitality worst affected by the Covid crisis. Thanks for chipping in.

For more information visit hospitalityaction.org.uk

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, Prosecco, Spumante Extra Dry NV	10	
Moët & Chandon, Brut Impérial NV	15	
Moët & Chandon, Brut Impérial, Rosé NV	18	
Dom Pérignon, Plénitude, Brut 2010	48	

WHITE

	175ml	250ml
Picpoul de Pinet, Dom. Guillemarine, Languedoc, France	9	12
Sauvignon Blanc Sémillon, Cape Mentelle, Margaret River, Australia	11	15
Pinot Grigio, Terre Magre, Friuli, Italy	12	16
Gavi di Gavi, Tacchino, Italy	15	20
Chablis 1er Cru, 'Vau-ligneau' Domaine de la Motte, Burgundy, France	19	25

SELECTION BY THE BOTTLE

CHAMPAGNE & SPARKLING

Moët & Chandon, Brut Impérial NV	75
Veuve Clicquot-Ponsardin, Yellow Label, Brut	90
Moët & Chandon, Grand Vintage 2012	105
Ruinart, Blanc de Blancs, Brut	120
Dom Pérignon Plénitude 1, Brut 2010	275
Ferghettina, Franciacorta Milledi Brut NV	65
Moët & Chandon, Brut Impérial, Rosé NV	90
Moët & Chandon, Grand Vintage Rosé 2012	125
Laurent-Perrier, Cuvée Rosé, Brut	130
Dom Pérignon, Rosé, Brut 2005	525

WHITE

Picpoul de Pinet, Dom. Guillemarine, Languedoc, France 2020	36
Trebbiano d'Abruzzo, Cantinen Torri, Italy 2020	44
Albariño, Castell de Raimat, Costers del Segre, Spain 2020	42
Sauvignon Blanc Sémillon, Cape Mentelle, Margaret River, Australia 2019	45
Pinot Grigio, 2019 Terre Magre, Friuli, Italy	48
Gavi di Gavi, Tacchino, Italy 2019	60
Listan Blanco, 'Artifice', Borja Perez Viticultor, Canary Islands 2017	60
Sylvaner, Réserve, Domaine Weinbach, Alsace 2019	69
Sancerre, 'Les Calcaires', Lucien Crochet, Loire, France 2018	70
Chablis 1er Cru, 'Vau-ligneau', Domaine de la Motte, Burgundy, France 2018	75
Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand 2020	80
Chardonnay, Heitz Cellar, Napa Valley, USA 2018	90
Meursault, Christian Bellang et Fils, Burgundy, France 2018	130
Puligny-Montrachet, Domaine Alain Chavy, Burgundy, France 2018	155
Chassagne-Montrachet 1er Cru, "Les Chevenottes" J. N. Gagnard, Burgundy, France 2018	240

ROSÉ

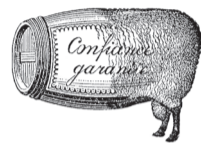
Vivanco, Rioja, Spain 2019	35
Château La Gordonne, Côtes de Provence, France 2020	48
Whispering Angel, Caves d'Esclans, Côtes de Provence, France 2020	75

ROSÉ

	175ml	250ml
Château La Gordonne, Côtes de Provence, France	12	16

RED

	175ml	250ml
Quatro Ventos, Alianca, Douro, Portugal	9	12
Beaujolais, Dominique Piron, France	11	15
Primitivo del Salento, Mucchetto, Puglia, Italy	12	16
Malbec, Terrazas, Mendoza, Argentina	15	20
Barolo, Marcarini, Piedmont, Italy	24	34



RED

Cabernet Sauvignon, Les Mougeottes, Languedoc, France 2019	35
Quatro Ventos, Alianca, Douro, Portugal 2019	36
Chianti, Ormanni, Tuscany, Italy 2018	44
Beaujolais, Dominique Piron, France, 2016	45
Primitivo del Saletto, Mucchetto, Puglia, Italy 2020	48
Pinot Noir, Apello, Marlborough, New Zealand 2013	48
Rioja Crianza, Ontañon, Spain 2018	50
Barbera d'Alba, Castello di Verduno, Piedmont, Italy 2019	52
Nero d'Avola, Plumbago DOC, Planeta, Sicilia 2018	56
Malbec, Terrazas, Mendoza, Argentina 2018	60
Château Teyssier, Saint-Émilion Grand Cru, Bordeaux, France 2012	75
Châteauneuf du Pape, Jean Paul Versino, Rhône, France 2017	82
Château Haut-Pezat, St Emilion, Bordeaux, France 2016	90
Barolo, Marcarini, Piedmont, Italy, 2017	105
Château Giscours, 2ème Cru Classé, Margaux, Bordeaux, France 2011	245
Tiganello, Marchesi Antinori, Tuscany, Italy 2012	450

SWEET, PORT, SHERRY

	125ml
Côteux du Layon Chaume, Domaine des Forges, St Aubin	11
Pineau des Charentes, Château d'Orignac, France	12
Portal, 10 years old Tawny	12

LIQUEURS & DIGESTIFS

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

ON TAP

2/3 of Pint

Menabrea 'Blonda', Lager, 4.8% abv	5
BrewDog Pale Ale, 4.2% abv	5
WEST 4, Lager, 4% abv	5
Thistly Cross, Cider, 4.4% abv	5



Thistly Cross 'Strawberry', 4% abv	5
Thistly Cross 'Elderflower', 4% abv	5
Peroni 'Red Label', Lager, 4.7% abv	6
Bellfield 'Lawless', GF IPA, 4.5% abv	6



NO & LOW

Options

Lucky Saint, Unfiltered lager 0.5% abv, 330ml	5
"Bebe" Bellini, Peach, lemon, no-alcohol sparkling wine	8
Petit Hugo, Peach, lemon, no-alcohol sparkling wine	8



San Pellegrino, Blood Orange	3
San Pellegrino, Pomegranate	3
San Pellegrino, Lemon	3
San Pellegrino, Grapefruit	3

SPRITZES & FIZZES

Aperitivo Spritz Cocchi Americano, Italicus, Mediterranean tonic, lemon, grapefruit	13
Hugo Elderflower, prosecco, soda, mint, lime	13
Plum Sbagliato Plum bitter, vermouth, prosecco, grapefruit	13
Bellini Peach, raspberry, prosecco	13
Strawberry Spritz Rosato aperitivo, strawberries, prosecco, tonic	13

RIVIERA CLASSICS

Mini Negroni
choose from Raspberry, Coffee or Classic
7 each

Sundown Sour
Gin, Aperol, apricot, lime, sugar
12

Rosemary Gimlet
Vodka, rosemary & pine cordial
12

Amaro Rob Roy
Blended Scotch, amaro, orange
12

Ginger Margarita
Tequila, ginger & orange liqueurs, lime
12