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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

*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)

#### WINTER SALAD

Braised chicory, saffron poached pear, pumpkin, pickled shallot,  
Juniper yoghurt, blood orange, black truffle

#### JERUSALEM ARTICHOKE VELOUTE

Roasted chestnut and bacon, pomegranate, parsley oil

#### ROASTED SCALLOPS

Butternut puree, crosne, Brussels sprout, port reduction

#### WEST COAST CRAB

Granny smith apple, celery, chive mayonnaise, lemon gel

## MAIN COURSE

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#### WILD VENISON

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

#### SEABASS

Braised puy lentils, swiss chard, pancetta lardons, baby onion, red wine jus

#### 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

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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

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*We are delighted to offer the below selection  
to guests up to the age of 12*

### TO START

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#### 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

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#### 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

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#### 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

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### 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

#### FOOD ALLERGIES AND INTOLERANCES

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## 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

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.*