

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.*

Seafood tower
Scottish lobster, West Coast crab, Talisker cured salmon,
scallop carpaccio, razor clam, Oscietra caviar
(£150 supplement)

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

6 Scottish lobster croustade
salmon, tarragon, lemon
(£30 supplement)

CAVIAR

Oscietra 30g (£140)	Golden Oscietra 30g (£180)	Beluga 30g (£325)
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blinis, egg, shallots, chive, sour cream

TO START

TOMATO
brioche, basil, chardonnay dressing

MUSHROOM
girolle, polenta, pecorino

SCALLOPS
garden peas, radish, port

CRAB
apple, celery, lemon

SOUFFLE
gruyère, Waldorf salad

TERRINE
duck, black pudding, date, sourdough

TARTARE
Aberdeen Angus beef, caviar, truffle

BETROOT
feta, balsamic, nuts & seeds

SMOKED SALMON ROYALE

Gleneagles & Co Marrbury
whiskey barrel smoked

&

George Campbell & Sons
oak smoked

crème fraîche, cucumber, lemon
(Add Oscietra caviar £30)

MAIN COURSE

DUCK
potato terrine, spinach, turnip, orange

HALIBUT
fennel, dill, caviar, Champagne

VENISON
quince, truffle, beetroot, chocolate

COD
lobster ravioli, courgette, black olive

ARTICHOKE
carrot, broad beans, mushroom, barigoule

CAULIFLOWER
tofu, carrot, macadamia

LAMB

Pea à la Française, mint, anchovy

FROM THE TROLLEY

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

BEEF
WELLINGTON
celeriac, asparagus, bordelaise, truffle
for two
(£30 supplement)

DOVER SOLE
shrimps, capers, cornichon, parsley, brown butter
(£45 supplement, market availability)

ACCOMPANIMENTS £7.50

Tenderstem broccoli, crowdie, almond
Hispi cabbage, buttermilk, parsley crumb
Heritage carrot, bacon, pumpkin seed
Creamed mushroom, parmesan crisp
Ratte potato, truffle butter

Butterhead lettuce, spring beans, citrus dressing
Braised leek, black garlic emulsion
Potato terrine, mushroom, vinegar
Jersey royals, green beans, tomato
Truffle mash potato

Three courses including dessert £95

Four courses including dessert £125

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.

DESSERT

CHOCOLATE

cherry, brownie, mascarpone sorbet

SOUFFLE

Gariguettes strawberries, strawberry crumb, cream cheese

PARFAIT

coconut, lime, passionfruit

ORANGE

chocolate, hazelnut, coffee

RASPBERRY

Scottish raspberries, honey, granola, Drambuie, crowdie

BISCUIT & MILK

Jersey gold, meringue, shortbread

CHEESE 'CHOUX'

pecan, pear, quince

TART TATIN *for two*

apple, butterscotch, calvados

supplement £10

CREPE SUZETTE

orange, Tahitian vanilla, lemon balm

supplement £10

SELECTION OF ARTISAN CHEESES FROM THE TROLLEY

supplement £15

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THE WEE MENU

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

TO START

SALMON ROYALE

George Campbell & Sons
oak smoked, *Perthshire*

Lemon
Supplement £4.50

MELON AND BERRIES

Seasonal berries

PRAWN COCKTAIL

Marie rose sauce

CHICKEN GOUJONS

Barbeque sauce

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

PAVLOVA

Meringue, vanilla ice cream, milk chocolate

TATIN

Apple, custard, vanilla ice cream

MOUSSE

Raspberry, honey, oats

SUNDAE

Brownie, chocolate ice cream, fudge sauce

CREPE

Orange sauce, chocolate, vanilla

BERRIES

Seasonal Scottish berries, banana sorbet

Three courses including dessert £30

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**CLASSICS PREPARED
IN THE KITCHEN**

**TRADITIONAL
SCOTTISH PORRIDGE**

with water or milk, Drambuie raspberries

FRENCH TOAST

berry compote, maple syrup

BUTTERMILK PANCAKES

nutella, smoked almonds

EGGS

Benedict / Royale / Florentine

GRAIN BOWL

Scottish oats, kamut seeds,
wholegrain freekah, toasted spelt,
coconut yogurt, orange, buckwheat dressing

**GLENEAGLES & CO
SMOKED SALMON**

croissant bun, crowdie cheese

LOCH FYNE KIPPERS

parsley butter, lemon

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.

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