

EVENING MENU

PRE-STARTERS

to share

Seafood Tower

Scottish lobster, Talisker cured salmon, West Coast crab, scallop carpaccio,
razor clam, Oscietra caviar

(£150)

Shellfish Tower

Scottish lobster, West Coast crab, scallop carpaccio

(£90)

6 Oscietra caviar blinis,
crème fraîche, chive

(£30)

6 Scottish lobster croustade
salmon, tarragon, fennel

(£30)

CAVIAR

Oscietra	Golden Oscietra	Beluga
30g	30g	30g
(£140)	(£180)	(£325)

blinis, egg, shallots, chive, sour cream

TO START

CRAB

apple, chive, lemon

SOUFFLE

comtè, walnut, Waldorf salad

SCALLOPS

cauliflower, nuts & seeds, port

VEAL

sweetbread, salsify, turnip

MUSHROOM

pearl barley risotto, horseradish, girolles

TARTARE

Aberdeen Angus beef, caviar, truffle

SCOTTISH LOBSTER

celeriac, raspberry, bisque

(£20 supplement)

BEETROOT

pumpkin, pink grapefruit, dill

SMOKED SALMON ROYALE

Gleneagles & Co Marrbury & George Campbell & Sons
whisky barrel smoked oak smoked

crème fraîche, cucumber, citrus

(Add Oscietra caviar £30)

MAIN COURSE

HALIBUT

bouillabaisse, fennel, caviar

DUCK

potato terrine, spinach, turnip, orange

COD

lobster ravioli, parsnip, pear

VENISON

quince, truffle, beetroot, chocolate

CAULIFLOWER

tofu, carrot, macadamia

ARTICHOKE

carrot, broad beans, mushroom, barigoule

LAMB

cavolo nero, smoked bacon, blackberry

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

Roscoff onion, wild mushroom,
bordelaise, truffle

for two

(£30 supplement)

DOVER SOLE

shrimps, capers, cornichon, parsley, brown butter

(£45 supplement, market availability)

WHITE TRUFFLE HAS ARRIVED

ask your server for details

ACCOMPANIMENTS £8

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

Butterhead lettuce, radish, citrus dressing
Creamed mushroom, parmesan crisp
New potatoes, green beans, tomato
Truffle mash potato

Three courses including dessert £95

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.

LUNCH 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.*

Shellfish Tower

Scottish lobster, West Coast crab, scallop carpaccio
(£90)

4 Oscietra caviar blinis 4 Scottish Lobster Croustade
blinis crème fraîche, chive Gleneagles & Co salmon, tarragon, fennel
(£20) (£20)

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

TO START

SMOKED SALMON

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

sour cream, red onion, capers, citrus
(Add Oscietra Caviar for a supplement of £30)

VELOUTE

pumpkin, crowdie, crispy shallots

CRAB

apple, celery, lemon

MUSHROOM

pearl barley risotto, horseradish, girolles

PATE EN CROUTE

pork shoulder, pancetta, radish, piccalilli

MAIN COURSE

SEA BASS

parsnip, pear, orange hollandaise

CHICKEN

glazed breast & leg, broccoli, sage, truffle sauce

LAMB

borders rump, smoked bacon, fondant, rosemary jus

CAULIFLOWER

tofu, carrot, macadamia

LEMON SOLE

mash potato, shrimp, brown butter

ROAST OF THE DAY

BEEF SIRLOIN

Tweed Valley sirloin, Yorkshire pudding,
crushed carrots, seasonal greens, roast potatoes,
horseradish cream, red wine jus

ACCOMPANIMENTS £8.00

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
New potatoes, green beans, tomato
Truffle mash potato

Three courses including dessert £75

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SWEET WINE

JURANÇON

Ballet d'Octobre, Domaine Cauhapé 2019 £17

BOTRYTIS SEMILLON

De Bartoli, Vat 5 2019 £17

ROYAL TOKAJI

5 Puttonyos Aszú 2016 £28

VIN DE CONSTANCE

Klein Constantia 2017 £40

Tº ALBALÁ

Don PX, Pedro Ximénez 1990 £27

LUSTAU MOSCATEL

Emilin NV £16

PLEASE ASK YOUR SOMMELIER FOR OUR
PORT SELECTION

DESSERT

CHOCOLATE

dark, milk and white chocolate, smoked almond, whisky

SOUFFLE

Tahitian and Madagascan vanilla, white chocolate, shortbread

TARTE TATIN *for two*

apple, butterscotch, calvados
supplement £10

MILLE FEUILLE

Greengage, Mirabelle and Victoria plum, puff pastry, vanilla

CREPE SUZETTE

orange, Tahitian vanilla, lemon balm
supplement £10

RASPBERRY

Scottish raspberries, honey, granola, Drambuie, crowdie

PARFAIT

coconut, lime, passionfruit

STRAWBERRY

Scottish strawberry, pistachio, lime

CHEESE 'TART'

Hebridean blue, beetroot, truffle

**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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