



## THE GARDEN CAFÉ

### LUNCH BITES

Soup of the Day 8  
*Rustic bread*

Scottish Smoked Salmon 14  
*Glazed bagel, horseradish & dill cream cheese,  
shallots, watercress*

Honey Cured Ham 10  
*Ciabatta roll, English mustard, tomato,  
baby gem lettuce*

Morangie Brie 12  
*Croissant bun, pear compote, heather honey,  
lamb's lettuce*

Coronation Chicken 13  
*Brioche roll, baby gem lettuce, mango chutney,  
flaked almonds*

San Daniele 14  
*Toasted sourdough, buffalo mozzarella,  
San Daniele ham, rocket, balsamic onions, olive oil*

Tuna Mayonnaise 11  
*Wholemeal loaf, cucumber, rocket*

### SWEET

*Our chefs have prepared this delicious range of  
bakes and treats for you to enjoy.*

*Choose one from the counter, or maybe two,  
so you can have your cake and eat it!*

Salted Caramel Cake 4.5

Plain or Sultana Scone 4.5

Muffin of the Day 3.5

Biscoff Cake 4

Maple Pecan Doughnut 3.5

Jammy Dodger White Chocolate Brownie 3.5

Lemon Drizzle Cake 4

Vegan Chocolate Cake 4

Rocky Road 4.5

Blackberry Bakewell 3.5

Red Velvet Cookie 3.5

Sugar-Free Banana Loaf 3

Millionaire's Shortbread 4

Rainbow Cake 5

Apple Pie 3.5

### SALADS

Roasted Root Vegetable & Truffle Salad 12  
*Freekeh, chickpeas, roasted root vegetables, truffle,  
lemon dressing*

Fennel & Orange Salad 12  
*Borlotti beans, celery, candied walnuts*

Beetroot Salad 12  
*Asian slaw, heritage beetroot, mixed garden leaves,  
Pink Lady apple, rice vinaigrette,  
toasted macadamia nuts*

Butternut Squash & Red Onion Salad 12  
*Farro, spinach, smoked almonds, lemon vinaigrette*

Heritage Carrot Salad 12  
*Kale, spinach, heritage carrots, tender stem broccoli,  
cauliflower, granola, cashew milk & parsley dressing*

Ortolana Salad 12  
*Mixed young leaves, marinated artichokes, grilled courgette,  
sun blush tomatoes, couscous, red pesto, chestnuts*

*Add protein to any of our salads*  
*Char-grilled chicken breast 7*  
*Gleneagles & Co hot smoked salmon 7*

### TRY OUR QUICHE 11

*Inverloch goats' cheese, caramelised red onion,  
candied walnuts*  
*Served with a side salad*

## GLENEAGLES BLEND CLASSICS

Macchiato 4  
Cortado 4.5  
Latte 4.5  
Flat White 4.5  
Cappuccino 4.5  
Mocha 5

## GUEST BLEND

Espresso 4  
Long Black 4.5  
Americano 4.5  
Hand Brew Filter Coffee 7  
*Please ask your server for details*

## TEAS



Black Tea 4.25  
*breakfast, earl grey, assam*

Herbal Tea 4.25  
*camomile, peppermint, green*

Selection of Fruits 4.25  
*rooibos orange, strawberry, mango*

## SPECIALITIES

Vahlrona Hot Chocolate 4.5  
*Served with cream & toasted mallows*

Vahlrona White Hot Chocolate 4.5  
Chai Latte 4.5  
Sparkling Iced Chai 4.5  
Turmeric Latte 4.5

## CHAMPAGNE & SPARKLING

	125ml	
La Delfina, <i>Prosecco, Spumante Extra Dry NV</i>	10	
Moët & Chandon, <i>Brut Impérial NV</i>	15	
Moët & Chandon, <i>Brut Rosé NV</i>	18	

<b>WHITE</b>	175ml	250ml
Pinot Grigio, <i>Terre Magre, Friuli, Italy</i>	12	16

Sauvignon Sileni, <i>Marlborough, New Zealand</i>	11	15
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<b>RED</b>	175ml	250ml
Quatro Ventos, <i>Aliança, Douro, Portugal</i>	9	12
Primitivo, <i>Mucchiello, Puglia, Italy</i>	12	16

<b>ROSÉ</b>	175ml	250ml
Château La Gordonne, <i>Côtes de Provence, France</i>	12	16

## GOODNESS JUICES 8

Kick Start  
*strawberry, raspberry, bell pepper, beetroot*

Recharge  
*carrot, apple, golden beetroot, ginger*

Revitalise  
*kale, spinach, celery, bell pepper*

## IN BOTTLE 330 ml

Peroni 'Red Label', Lager 4.7% abv 6  
Thistly Cross, Strawberry 4% abv 5

## MILKSHAKES 6

Vanilla  
Strawberry  
Chocolate

— or —

*See our ice cream cabinet for alternative flavours*

Food Allergies and Intolerances If you have a food allergy or intolerance, please highlight this with us prior to placing your order and we can guide you through our menu.