



THE GARDEN CAFÉ

LUNCH BITES

Soup of the Day 9
Rustic bread

Scottish Smoked Salmon 16
*Glazed bagel, horseradish & dill cream cheese,
shallots, watercress*

Honey Cured Ham 11
*Ciabatta roll, English mustard, tomato,
baby gem lettuce*

Morangie Brie 13
*Croissant bun, pear compote, heather honey,
lamb's lettuce*

Coronation Chicken 15
*Brioche roll, baby gem lettuce, mango chutney,
flaked almonds*

San Daniele 16
*Toasted sourdough, buffalo mozzarella,
San Daniele ham, rocket, balsamic onions, olive oil*

Tuna Mayonnaise 12
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!*

- Maltesers Cake 5
- Plain or Sultana Scone 5
- Muffin of the Day 4
- Biscoff Cake 4.5
- Jam & Custard Doughnut 4
- Chocolate Orange Brownie 4
- Lemon Drizzle Cake 4.5
- Vegan Chocolate Cake 4.5
- Carrot Cake 4.5
- Cinnamon Bun 3.5
- S'mores Cookie 4
- Ginger Cake 3.5
- Millionaire's Shortbread 4.5
- Rainbow Cake 5.5
- Pecan Pie 4.5

SALADS

Roasted Root Vegetable & Truffle Salad 13
*Freekeh, chickpeas, roasted root vegetables, truffle,
lemon dressing*

Fennel & Orange Salad 13
Borlotti beans, celery, candied walnuts

Beetroot Salad 13
*Asian slaw, heritage beetroot, mixed garden leaves,
Pink Lady apple, rice vinaigrette,
toasted macadamia nuts*

Butternut Squash & Red Onion Salad 13
Farro, spinach, smoked almonds, lemon vinaigrette

Heritage Carrot Salad 13
*Kale, spinach, heritage carrots, tender stem broccoli,
cauliflower, granola, cashew milk & parsley dressing*

Ortolana Salad 13
*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 8
Gleneagles & Co hot smoked salmon 8

TRY OUR QUICHE 12

Smoked Salmon & Leek
Served with a side salad

All prices are inclusive of VAT at current rate. A discretionary service charge of 12.5% will be added to your bill.
If you have a food allergy or intolerance, please highlight this with us, and we will guide you through the menu.

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
Sacchetto, <i>Prosecco, Asolo, Italy</i>	10
Moët & Chandon, <i>Brut Impérial NV</i>	15
Moët & Chandon, <i>Brut Rosé NV</i>	18

WHITE	175ml
Sauvignon Sileni, <i>Marlborough, New Zealand</i>	12

Gavi, <i>Tacchino, Piedmont, Italy</i>	15
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RED	175ml
Primitivo, <i>Mucchietto, Puglia, Italy</i>	12

Cabernet Franc/Tannat <i>Bodega Garzon, Uruguay</i>	13
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ROSÉ	175ml
Château La Gordonne, <i>Côtes de Provence, France</i>	12

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