

EVENING MENU

PRE-STARTERS

to share

Seafood Tower

Scottish lobster, Marrbury cured salmon, West Coast crab, scallop tartare, razor clam, Oscietra caviar

(£165)

Shellfish Tower

Scottish lobster, West Coast crab, scallop tartare

(£98)

6 Oscietra caviar blinis,
crème fraîche, chive

(£35)

6 Scottish lobster croustade
salmon, tarragon, fennel

(£35)

CAVIAR

Oscietra 30g (£150)	Golden Oscietra 30g (£195)	Beluga 30g (£350)
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blinis, egg, shallots, chive, sour cream

TO START

TART TATIN

Roscoff onion, potato, vichyssoise

SOUFFLE

comtè, walnut, Waldorf salad

SCALLOPS

cauliflower, nuts & seeds, port

VEAL

sweetbread, salsify, turnip

MUSHROOM PARFAIT

blackberry, shimeji, waffle

TARTARE

Aberdeen Angus beef, caviar, truffle

SCOTTISH LOBSTER

celeriac, raspberry, bisque

(£20 supplement)

CRAB

blood orange, buckwheat, radish

SMOKED SALMON ROYALE

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

crème fraîche, cucumber, citrus

(Add Oscietra caviar £35)

MAIN COURSE

HALIBUT

bouillabaisse, fennel, caviar

DUCK

potato terrine, spinach, turnip, orange

COD

lobster ravioli, parsnip, Pernod

VENISON

celeriac, pear, juniper

PUMPKIN

duck egg, leek, truffle

CELERIAC

lentils, kale, turnip

RISOTTO

king oyster mushroom, trompette, crowdie

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

roasted onion, wild mushroom,
bordelaise, truffle

for two

(£30 supplement)

DOVER SOLE

shrimps, capers, cornichon, parsley, brown butter

(£50 supplement, market availability)

WINTER BLACK TRUFFLE HAS ARRIVED

ask your server for details

ACCOMPANIMENTS £9.00

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 £100

*All prices are inclusive of VAT at current rate. A discretionary service charge of 12.5% will
be added to your bill.*

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.*

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 tartare

(£98)

6 Oscietra caviar blinis
blinis crème fraîche, chive
(£35)

6 Scottish Lobster Croustade
Gleneagles & Co salmon, tarragon, fennel
(£35)

CAVIAR

Oscietra	Golden Oscietra	Beluga
30g	30g	30g
(£150)	(£195)	(£350)

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 £35)

VELOUTE

pumpkin, crowdie, crispy shallots

CRAB

blood orange, buckwheat, radish

TART TATIN

Roscoff onion, potato, vichyssoise

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

ARTICHOKE

mushroom, lentil, thyme

COD

bouillabaisse, celeriac, potato

ROAST OF THE DAY

BEEF SIRLOIN

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

WINTER BLACK TRUFFLE HAS ARRIVED
ask your server for details

ACCOMPANIMENTS £9.00

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 £79

FOOD ALLERGIES AND INTOLERANCES

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DESSERT

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CHOCOLATE

dark, milk and white chocolate, smoked almond, whisky

SOUFFLE

apple, salted caramel, vanilla, oats

CLOOTIE

pear, whisky, pecan

TART

banana, peanut, miso, caramel

CREPE SUZETTE

orange, Tahitian vanilla, lemon balm
supplement £10

PINEAPPLE

toasted coconut, polenta, pandan

PARFAIT

hazelnut praline, grapefruit, chocolate

BABA

rum, chantilly, plum, prune

SELECTION OF ARTISAN CHEESES FROM THE TROLLEY

supplement £15

FOOD ALLERGIES AND INTOLERANCES

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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

SMOKED SALMON

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

PENNE PASTA

choose from

bolognese, smoked salmon, 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 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

FOOD ALLERGIES AND INTOLERANCES

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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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