

THE BIRNAM

Snacks

FOCACCIA	£9
<i>Tomato & black garlic</i>	
SEEDED FLATBREAD, MUSIC BREAD	£7
<i>Whipped gorgonzola</i>	
VEGETABLE FRITTO	£13
<i>Selection of dips</i>	
FEGATINI DI POLLO BIGNÈ	£8
<i>Chicken liver parfait, pear, hazelnut, parmesan</i>	
NOCERELLA OLIVES	£7
<i>Pesto</i>	
BRAISED SHORT RIB	£9
<i>Crispy tagliolini, parmesan, truffle</i>	
SHRIMP COCKTAIL	£11
<i>Bloody Mary sauce</i>	

Starters

GRILLED ASPARAGUS	£16
<i>Jersey royal potatoes, parmesan, balsamic</i>	
BURRATA	£18
<i>Asparagus, peas, broad beans, lemon, pistachio</i>	
GRILLED TUNA	£19
<i>Tomato bread sauce, capers, parmesan</i>	
ROASTED HERITAGE CARROT SALAD	£15
<i>Cashew cream, fennel & sunflower seed dukkah, marsala dressing</i>	
FIRE-BAKED CHILLI & GARLIC PRAWNS	£20
<i>Charred sourdough</i>	
CAESAR SALAD	£19
<i>Birnam Caesar dressing, focaccia croutons, anchovies, parmesan</i>	
BEETROOT TARTARE	£14
<i>Dijon mayonnaise, confit egg yolk, potato crisps, cornichon, capers</i>	

Sauces

ALL £4.50

- MARSALA WINE & MIXED PEPPERCORN
- SALSA VERDE
- BÉARNAISE
- CHIMICHURRI
- SHALLOT & BONE MARROW, SOFT HERBS
- RED WINE, MUSHROOM & TRUFFLE
- TOMATO, LEMON & BASIL VINAIGRETTE

From the Grill

Our custom-built open fire pit has a three-tiered system ensuring our finest cuts are seared, slow cooked and allowed to rest over silver birch charcoal.

SINGLE CUTS

ABERDEEN ANGUS

Sourced from Perthshire.

PRIME RIB ON THE BONE £75 / 600G	RIBEYE £58 / 400G £71 / 500G	SIRLOIN £52 / 400G	FILLET £69 / 300G
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HIGHLAND WAGYU

Sourced from our neighbour in The Ochil Hills.

Cut of the Day / Market Price

LARGE CUTS

Includes two sauces of your choice. These large sharing steaks are priced per 100g. Please ask your server for today's cuts and available weights.

CHATEAUBRIAND £18 / 100G	PORTERHOUSE £14 / 100G
TOMAHAWK £14 / 100G	SIRLOIN ON THE BONE £13 / 100G

SHORT HORN, BELTED GALLOWAY OR HEREFORD

FIRED MAINS

BRITISH SADDLEBACK PORK CHOP	£38
<i>Burnt apple, cider sauce</i>	
GRILLED SCOTTISH BORDERS LAMB CHOPS	£39
<i>Mint sauce</i>	
MONKFISH TAIL	£39
<i>Smoked 'nduja marinade</i>	
FIRE-BAKED SCOTTISH SALMON	£29
<i>Tomato, lemon, basil</i>	
WHOLE SEABASS	£39
<i>Olive oil, oregano, citrus</i>	
CHARGRILLED PUMPKIN	£22
<i>Gnocchi, chestnut & tomato ragout, sage, pumpkin seed pesto</i>	
ROAST HISPI CABBAGE	£19
<i>Wild garlic, Morels, truffle</i>	
GLAZED 24HR BEEF SHORT RIB	£36
<i>Peppercorn, chimichurri</i>	
WHOLE CHICKEN CAESAR SALAD TO SHARE	£65
<i>Birnam Caesar, focaccia croutons, anchovies, parmesan</i>	

LOCALLY SOURCED

Thoughtfully Crafted

ALL DAY DINING

Pasta & Risotto

CRAB SPAGHETTI	£27
<i>Crab, chilli, lime, crème fraiche, (caviar supplement + £30)</i>	
RIGATONI ALLA VODKA	£19
<i>Vodka, tomato, basil, cream</i>	
BAKED CARBONARA TAGLIOLINI	£26
<i>Bacon, buffalo mozzarella, parmesan</i>	
LASAGNA ARRICCIATA	£28
<i>Beef & Sicilian spiced pork ragù</i>	
PRAWN LINGUINI	£27
<i>Prawns, almond gremolata, tomato-infused butter sauce</i>	
LOBSTER RISOTTO	£43
<i>Lobster, Acquerello rice, lemon</i>	
SAFFRON RISOTTO	£25
<i>Pickled vegetables, apple, aged balsamic</i>	
SEAFOOD TAGLIATELLE FOR TWO	£110
<i>Scottish lobster, scallops, mussels, clams, shellfish sauce</i>	

Sides

ALL £8.00

- HASSELBACK COURGETTE
White bean purée, harissa, hazelnut
- CREAMED POTATO
Crispy skins, Provolone cheese
- TRIPLE COOKED CHIPS
Parmesan, truffle
- SICILIAN CAPONATA
Tomato, roasted peppers, olives, capers
- CAVOLO NERO CABBAGE
Pork guanciale, onions, hazelnuts
- WILD MUSHROOMS
Tarragon, garlic & herb butter
- CHARRED BROCCOLI
Parmesan crumb, anchovy, tomato, capers
- BIRNAM SALAD
Baby gem, roquette, endive, fennel, orange, balsamic onion

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. All fish, tea & coffee is locally or sustainably sourced.

Dessert

KNICKERBOCKER BIRNAM	£14
<i>Raspberry, oats, vanilla ice cream, whisky liquor</i>	
MOCHA	£14
<i>Kahlúa, mascarpone, lady fingers, 54% crèmeux</i>	
PARFAIT	£13
<i>Strawberry, clotted cream, meringue</i>	
DULCEY CHOCOLATE FONDANT	£13
<i>Banana ice cream</i>	
TAHITIAN VANILLA CHOUX	£13
<i>Chocolate sauce, sea salt</i>	
MILLE-FEUILLE	£13
<i>Coconut, mango mousse, finger lime</i>	
AMALFI LEMON SORBET	£7
<i>Mascarpone foam (add Limoncello £3)</i>	

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Brunch Menu

On The Table

TOMATO & BLACK GARLIC FOCACCIA
SEEDED FLAT BREAD,
WHIPPED GORGONZOLA
FIRE BAKED CHILLI & GARLIC PRAWNS

In The Room

CEASAR SALAD TROLLEY
*Birnam Caesar dressing, focaccia croutons, anchovies,
parmesan*
PASTA STATION
Fresh Tagliolini

On The Bar

COME UP & HELP YOURSELF TO OUR
GLORIOUS SPREAD;
CHEESES
SHELLFISH & SEAFOOD
CHARCUTERIE
SALADS
*Heritage tomato & mozzarella
Beetroot, feta cheese, olives, artichoke, aubergine, peppers
Roasted cauliflower, hummus, pine nuts, parsley, cranberries
Marinated octopus, roasted pimento, capers, roquette
Baby potato salad, crispy bacon, chives, dill pickle*

Main Course

CHOOSE YOUR MAIN COURSE:

PORCHETTA
Slow cooked grilled pork shoulder, masala peppercorn sauce

GNOCCHI
Fired pumpkin, chestnut & tomato ragout

WHOLE SEA BREAM
Olive oil, oregano, citrus

SAFFRON RISOTTO
Pickled vegetables, apple, aged balsamic

LASAGNA ARRICCIATA
Beef & Sicilian spiced pork ragù

ACCOMPANIMENTS FOR THE TABLE
*Triple cooked chips, Parmesan, truffle
Cavolo nero cabbage, pork guanciale, onions, hazelnuts
Charred broccoli, chilli, garlic*

Dessert

CHOCOLATE FOUNTAIN
PICK & MIX
ICE CREAM BIKE
SALTED TOFFEE POPCORN CART
BANANA & CUSTARD CHOUX
TREACLE TART, LEMON & BUTTERMILK
CHARGRILLED PINEAPPLE SKEWERS
CHOCOLATE NEMISIS

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Kids Menu

Small Bites

- MACARONI CHEESE BITES £7
Marinara sauce
- GARDENER'S POT £7
*Hummus, carrots, cucumber, sweet peppers,
cherry tomato, sugar snap peas*
- PARMA HAM & MELON £7
- PRAWN COCKTAIL SUNDAE . . . £8.50
*Baby gem lettuce, cherry tomato,
cucumber, cocktail sauce*

Pasta

- CONCHIGLIE, SPAGHETTI
OR PENNE £8
CHOOSE YOUR SAUCE:
Tomato
Bolognese
Prawn & broccoli cream sauce
Cheese

Mains

- GLENEAGLES BEEF SLIDERS £13
Cheese, lettuce, tomato, French fries
- MINI LASAGNA ARRICCIATA £13
- BIRNAM CORNDOGS £13
Lettuce, tomato, French fries
- GOUJONS £13
Chicken, fish or mozzarella goujons served with French fries

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The Grill

- MINUTE STEAK £15
- CHICKEN BREAST £14
- SALMON FILLET £13
- CHOOSE 2 SIDES:
*Broccoli, carrots, peas, sweetcorn, new potatoes,
mashed potato, chips, rice*

Gleneagles Picnic Basket

- CHOOSE FROM: £17
Gardener's pot or mixed melon
Prawn cocktail lettuce cups or cheese, ham & cracker lunchables
Beef burger, crispy chicken burger, halloumi burger
*Served with fries, berries and cream unicorn cone, fruit juice,
ketchup & mayonnaise*

Dessert

- BANANA SPLIT £8
*Vanilla, chocolate, strawberry ice cream,
Chantilly cream, chocolate sauce, sprinkles*
- SUNDAE £8
Chocolate ice cream, brownie pieces, fudge sauce
- VISIT TO THE BEACH £8
Vanilla & strawberry ice lolly, pineapple
- JELLY £8
Real fruit jellies, vanilla ice cream
- BERRIES £8
Seasonal berries, lemon sorbet