



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, lambs lettuce

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

San Daniele 16
Toasted sourdough, goat's cheese, roasted red pepper muhammara, aged balsamic

Tuna Mayonnaise 12
Wholemeal loaf, cucumber, rocket

French Fries 6

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!

Red Velvet Cake 5

Plain or Sultana Scone 5

Muffin of the Day 4

Raspberry & White Chocolate Cake 4.5

Vanilla Doughnut Ring 4

Gleneagles Triple Chocolate Browie 4

Lemon Drizzle Cake 4.5

Vegan Chocolate Cake 4.5

Carrot Cake 4.5

Cinnamon Bun 3.5

S'mores Cookie 4

Biscoff Rocky Road 3.5

Millionaire's Shortbread 4.5

Rainbow Cake 5.5

Crunchy Nut Bar 4

SALADS

Asparagus Salad 13
Scottish asparagus, pea hummus, baby gem, watercress, apple, lemon dressing mint

Superfood Salad 13
Quinoa, avocado, edamame, red cabbage, radish, carrot, cucumber, soy vinaigrette

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

Fattoush Salad 13
Rocket, baby gem, cherry tomato, cucumber, sumac, pomegranate, red onion, flatbread crouton

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

Orecchiette Pasta 13
Roasted courgette, sundried vine tomatoes, mixed leaves, green olives, parmesan crisps, basil pesto

Add protein to any of our salads
Char-grilled chicken breast 8
Gleneagles & Co hot smoked salmon 8

TRY OUR QUICHE 12

Kings Coronation

Cheddar cheese, wilted spinach, broad beans, tarragon

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





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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

Kombucha 6
You + I original

GLENEAGLES BLEND CLASSICS

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

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

GUEST BLEND

Espresso 4
Long Black 4.5
Americano 4.5

Hand Brew Filter Coffee 7
Please ask your server for details

GOODNESS JUICES 8

Green Reviver
Kale, banana, mango, lemon grass

Passion Storm
Peach, pineapple, papaya, passion fruit,
guava purée, aloe vera juice

Super Green
Spinach, avocado, apple, lime juice,
basil, spirulina

Açaí Kick
Strawberries, mango, blueberries, açai juice

Pineapple Sunset
Pineapple, mango, papaya

Strawberry Delight
Strawberries, peach, papaya

MILKSHAKES 6

Vanilla
Strawberry
Chocolate

— or —

See our ice cream cabinet for alternative flavours



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