

EVENING MENU

PRE-STARTERS

to share

Seafood Tower

Scottish lobster, Marrbury cured salmon, West Coast crab, scallop tartare, surf 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

TARTE TATIN

Roscoff onion, potato, wild garlic

SOUFFLE

comté, walnut, Waldorf salad

SCALLOPS

heritage carrot, dulce seaweed, beurre blanc

ASPARAGUS

quails egg, morels, hollandaise

RAVIOLO

lobster, salmon, fennel, bisque

TARTARE

Aberdeen Angus beef, caviar, truffle

MUSHROOM PARFAIT

raspberry, shimeji, waffle

Add 75ml glass of Château d'Yquem 2020 £70

Ask your Sommelier for details of this exceptional pairing

CRAB

apple, chive, lemon

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

crushed potato, asparagus, caviar, champagne

LAMB

potato terrine, kale, tomato vinaigrette

MONKFISH

mussels, courgette, seaweed broth

VENISON

blueberry, cavolo nero farci, hazelnut

SPRING TART

hen egg, morels, Jersey royals, truffle

RATATOUILLE

aubergine, courgette, saffron

RISOTTO

asparagus, artichoke, lovage

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

asparagus, morel,
wild garlic, bordelaise, truffle

for two

(£30 supplement)

DOVER SOLE

shrimps, capers, cornichon, parsley, brown butter

(£50 supplement, market availability)

DISH OF THE DAY

ask your server for details

ACCOMPANIMENTS £9.00

Tenderstem broccoli, crowdie, almond

Garden peas, pancetta, baby gem

Heritage carrot, citrus butter, croutons

Ratte potato, truffle butter

Butterhead lettuce, sugar snaps, citrus dressing

Creamed mushroom, parmesan crisp

Jersey royals, green beans, tomato

Truffle mash potato

Three courses including dessert £100

All fish, tea & coffee is locally or sustainably sourced

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
30g
(£150)

Golden Oscietra
30g
(£195)

Beluga
30g
(£350)

blinis, egg, shallots, chive, sour cream

TO START

SMOKED SALMON

Gleneagles & Co Marrbury
whisky barrel smoked, Dumfries

&

George Campbell & Sons
oak smoked, Perthshire

sour cream, red onion, capers, citrus
(Add Oscietra Caviar for a supplement of £35)

VELOUTE

wild garlic, spring beans, crispy shallots

MACKEREL

barley, lemon, tomato

TARTE TATIN

Roscoff onion, potato, wild garlic

TERRINE

ham hock, breakfast radish, piccalilli, sourdough

ASPARAGUS

Jersey royal, wild garlic, hazelnut

MAIN COURSE

COD

asparagus, crushed potatoes, champagne sauce

CHICKEN

glazed breast & leg, broccoli, sage, truffle sauce

LAMB

borders rump, smoked bacon, fondant, rosemary jus

RATATOUILLE

aubergine, courgette, saffron

LEMON SOLE

mash potato, shrimp, brown butter

ROAST OF THE DAY

BEEF SIRLOIN

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

ACCOMPANIMENTS £9.00

Tenderstem broccoli, crowdie, almond

Garden peas, pancetta, baby gem

Heritage carrot, citrus butter, croutons

Ratte potato, truffle butter

Butterhead lettuce, sugar snaps, citrus dressing

Creamed mushroom, parmesan crisp

Jersey royals, green beans, tomato

Truffle mash potato

Three courses including dessert £79

All fish, tea & coffee is locally or sustainably sourced

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be added to your bill.*

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DESSERT

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CHOCOLATE

dark, milk and white chocolate, smoked almond, whisky

SOUFFLE

lemon, rapeseed, pine nut

APRICOT

crème fraîche, honeycomb

TART

vanilla custard, strawberry, champagne

CREPE SUZETTE

orange, Tahitian vanilla, lemon balm
supplement £10

BISCUIT

oat, raspberry, almond, maple

PARFAIT

hazelnut praline, grapefruit, chocolate

BABA

chantilly, tropical fruit, rum

SELECTION OF ARTISAN CHEESES

FROM THE TROLLEY

supplement £15

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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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If you have a food allergy or intolerance, please highlight this with us and we will guide you through the menu.*

**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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