

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)

blinis, egg, shallots, chive, sour cream

TO START

TARTE TATIN

Roscoff onion, leek, potato

SCALLOPS

citrus, garden peas, bacon jam

RAVIOLO

lobster, salmon, fennel, bisque

TOMATO PARFAIT

cucumber, watermelon, black olive

SOUFFLE

Connage gouda, walnut, Waldorf salad

ARTICHOKE

smoked corn, summer beans, saffron

TARTARE

Aberdeen Angus beef, caviar, truffle

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

confit potatoes, baby leek, caviar, champagne

LAMB

potato terrine, kale, tomato vinaigrette

STONE BASS

carrot, sweetcorn, oxtail, red wine jus

VENISON

blueberry, neep, cavolo nero farci

SUMMER TART

hen egg, Jersey royals, summer truffle

RATATOUILLE

aubergine, saffron, tomato

RISOTTO

pearl barley, courgette flower, smoked almonds

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

baby courgette, girolle,
parsley, 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

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

CHOCOLATE

dark, milk and white chocolate, smoked almond, whisky

SOUFFLE

lemon, granola, shortbread

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

SALMON ROYALE

George Campbell & Sons
oak smoked, *Perthshire*

Lemon

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

MERINGUE

mixed berries, white chocolate, Chantilly cream

CHOCOLATE PUDDING

chocolate sauce, banana, caramel ice cream

ARCTIC ROLL

funfetti sponge, vanilla parfait, raspberry jam

SUNDAE

strawberry ice cream, lemon cake, strawberry sauce

CREPE

orange sauce, candied orange, milk chocolate

BERRIES

seasonal Scottish berries, banana sorbet

Three courses including dessert £30

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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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