

## EVENING MENU

### *PRE-STARTERS*

*to share*

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#### *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*

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#### TARTE TATIN

Roscoff onion, leek, potato

#### SCALLOPS

cauliflower, bacon, maple

#### RAVIOLO

lobster, salmon, bisque

#### BETROOT

feta, macadamia, chardonnay

#### SOUFFLE

Connage gouda, walnut, Waldorf salad

#### VEAL

sweetbread, salsify, red wine jus

#### 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

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#### HALIBUT

autumn beans, mussels, fennel, caviar

#### STONE BASS

carrot, parsnip, oxtail, red wine jus

#### AUTUMN TART

wild mushroom, smoked potato, hazelnut, truffle

#### DUCK

Jerusalem artichoke, girolle, lavender

#### VENISON

red cabbage, plum, juniper

#### PITHIVIER

pumpkin, chestnut, onion jus

#### RISOTTO

celeriac, baby leek, 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

onion, ox cheek,  
parsley, bordelaise, truffle

*for two*

(£30 supplement)

#### DOVER SOLE

shrimps, capers, cornichon, parsley, brown butter

(£50 supplement, market availability)

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### WINTER TRUFFLE HAS ARRIVED

*ask your server for details*

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### ACCOMPANIMENTS £9

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Tenderstem broccoli, crowdie, almond  
Hispi cabbage, pancetta, buttermilk  
Heritage carrot, citrus butter, croutons  
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 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

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### SMOKED SALMON

Gleneagles & Co Marburry & George Campbell & Sons  
whisky barrel smoked, *Dumfries* oak smoked, *Perthshire*

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

### PARSNIP SOUP

celeriac, apple, cider

### VEAL

sweetbread, salsify, red wine jus

### TARTE TATIN

Roscoff onion, leek, potato

### TERRINE

ham hock, breakfast radish, piccalilli, sourdough

### CRAB

apple, chive, lemon

## MAIN COURSE

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### COD

autumn beans, mussels, fennel, caviar

### CHICKEN

glazed breast & leg, broccoli, sage, truffle sauce

### LAMB

borders rump, smoked bacon, fondant, rosemary jus

### RISOTTO

celeriac, baby leek, smoked almonds

### 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

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Tenderstem broccoli, crowdie, almond  
Hispi cabbage, pancetta, buttermilk  
Heritage carrot, citrus butter, croutons  
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*

*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.*

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## DESSERT

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### CHOCOLATE

mandarin, vanilla, cocoa nib

### SOUFFLE

apple, caramel, spiced crumble

### BANANA

meringue, peanut, lime

### CHEERRY

almond frangipane, brown butter

### MANGO

passionfruit, toasted coconut

### PARFAIT

hazelnut praline, grapefruit, chocolate

### CREPE SUZETTE

orange, Tahitian vanilla, lemon balm (*supplement £10*)

### SELECTION OF ARTISAN CHEESES FROM THE TROLLEY (*supplement £15*)

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and allow us to guide you through the menu.*

*SOMMELIER SUGGESTIONS*

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**CARMES DE RIEUSSEC**

Sauternes, France 125ml £18

**MOSCATO D'ASTI**

Varja, Italy 125ml £12

**JURANÇON**

Domaine Cauhapé 'Ballet d'Octobre' South West, France 125ml £19

**MAS AMIEL MAURY**

'VDN' Roussillon, France 2020 125ml £16

**DOMAINE ROLLY GASSMANN**

Cuvée Yves, 'Cendanges Tardives' 125ml £24

**MOSCATEL**

Lusau 'Emilin' Spain NV 125ml £18

**BOTRYTIS SÉMILLON**

De Bartoli, 'Vat 5' 125ml £18

**GRAHAM'S**

20 yr old Tawny Port 100ml £28

*Our Sommelier team have curated these perfect pairings  
to sit alongside each dessert, please ask for details*

## THE WEE MENU

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*We are delighted to offer the below selection  
to guests up to the age of 12*

### TO START

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#### 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

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#### 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

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#### 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*

*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*

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**CLASSICS PREPARED  
IN THE KITCHEN**

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**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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