

LUNCH BITES

Soup of the Day 9
Rustic bread

Birnam Burger **26**Double patty, cheddar cheese, cured bacon,
dill pickle, lettuce, tomato, French fries

Penne all'Arrabbiata 20 Garlic, chilli, parsley, tomato

Scottish Smoked Salmon **16**Glazed bagel, horseradish & dill cream cheese,
shallots, watercress

Honey Cured Ham 13

Ciabatta roll, English mustard, tomato,
baby gem lettuce

Cheese savoury 13
Croissant bun, Arran smoked cheddar, balsamic onion

Coronation Chicken 16
Brioche roll, baby gem lettuce,
mango chutney, flaked almonds

Prosciutto di San Daniele 16
Toasted sourdough, buffalo mozzarella,
balsamic onion, fermented fig

Tuna Mayonnaise 13
Wholemeal loaf, cucumber, rocket

French Fries **7** Sweet Potato Fries **7**

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

Lemon Drizzle Loaf 5

Lemon Viennese Whirl 4.5

Hazelnut & Chocolate Cookie 4.5

Triple Chocolate Cookie 4.5

Vegan Chocolate Cake **5**

Hazelnut Praline Cake 5

Raspberry Bakewell Tart 5

Orange Polenta Cake 5

Cherry Almond Tart 5

Cinnamon Bun 4.5

Oreo Cookie Fudge Cake 5

Carrot Cake 5



SALADS

Prosciutto Panzanella 14
Prosciutto, bocconcini, heritage tomatoes,
basil, focaccia croutons, balsamic

Superfood Salad 14
Quinoa, avocado, edamame, red cabbage,
radish, carrot, cucumber, soy vinaigrette

Roasted Artichoke & Baby Potato 14
Artichoke hearts, little gem, Connage Cromal cheese,
crispy shallot, preserved lemon mayonnaise

Spring Garden Salad **14**Asparagus, broad bean, fine bean,
tenderstem broccoli, garden leaves, onion seed,
sesame & chilli dressing

Cauliflower Tabbouleh 14
Jasmine tea soaked raisin, spring onion,
soft herbs, walnut, lemon dressing

Orecchiette Pasta 14

Roasted courgette, sundried vine tomatoes,
garden 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 Char-grilled Halloumi 7

TRY OUR QUICHE 13

Quiche Lorraine

Honey roasted ham, caramelised onion, Arran cheddar

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.





TEAS

Black Tea **4.25** breakfast, earl grey, assam

Herbal Tea **4.25** chamomile, peppermint, green

Selection of Fruits **4.25** rooibos orange, strawberry & mango

Kombucha **6** You + I original

SPECIALITIES

Valrhona Hot Chocolate **4.5**Served with cream & toasted mallows

Valrhona White Hot Chocolate **4.5**Chai Latte **4.5**Sparkling Iced Chai **4.5**

Turmeric Latte 4.5

GLENEAGLES BLEND CLASSICS

Macchiato 4

Cortado 4.5

Flat White 4.5

Cappuccino 4.5

Latte 4.5

Mocha 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

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

Pineapple Sunset
Pineapple, mango, papaya

Strawberry Delight
Strawberries, peach, banana

Berry Burst
Blackberry, blueberry, banana

MILKSHAKES 6

Vanilla

Strawberry

Chocolate

----or ----

See our ice cream cabinet for alternative flavours



