

## EVENING MENU

### PRE-STARTERS

*to share*

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#### CAVIAR

*EPICUREAN TASTING EXPERIENCE*

*30g Oscietra, 30g Golden & Platinum Oscietra, 30g Beluga*

*(£700)*

Oscietra	Golden Oscietra	Beluga
30g	30g	30g
<i>(£150)</i>	<i>(£195)</i>	<i>(£360)</i>

blinis, egg, shallots, chive, sour cream

#### *Seafood Tower*

Scottish lobster, Marrbury cured salmon,  
West Coast crab, scallop tartare,  
surf clam, Oscietra caviar  
*(£165)*

6 Oscietra caviar blinis,  
crème fraîche, chive  
*(£35)*

#### *Shellfish Tower*

Scottish lobster, West Coast crab,  
scallop tartare  
*(£98)*

6 Scottish lobster croustade  
salmon, tarragon, fennel  
*(£35)*

### TO START

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#### ONION

Roscoff, Comté sablé, wild garlic

#### SCALLOPS

cauliflower, hazelnut, verjus

#### RAVIOLO

lobster, radish, bisque

#### LEEK

seaweed, truffle granola, chive emulsion

#### CHEESE SOUFFLE

smoked Arran, mustard, bitter leaves

#### VEAL

sweetbread, salsify, red wine jus

#### TARTARE

Aberdeen Angus, caviar, egg yolk

#### CRAB

apple, chive, lemon

#### SMOKED SALMON

Gleneagles & Co Marrbury & George Campbell & Sons  
whisky barrel smoked oak smoked

Served with sour cream, red onion, capers & lemon  
*(Add Oscietra caviar for a supplement of £35)*

### MAIN COURSE

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#### HALIBUT

fennel, saffron rouille, bouillabaisse

#### LAMB

Jersey royal, spiced yoghurt, tomato dressing

#### COD

cucumber, caviar, parsley sauce

#### VENISON

kohlrabi, spring green, grue

#### MUSHROOM

king oyster, potato dumpling, new season garlic

#### PITHIVIER

pumpkin, kale, onion jus

#### BARLEY

spring herbs, courgette, lemon ricotta

### 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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#### DISH OF THE DAY

*ask your server for details*

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#### ACCOMPANIMENTS £9

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Broccoli, grenobloise, pistachio  
Garden pea, pancetta, gem lettuce  
Heritage carrot, hazelnut, harissa  
Ratte potato, truffle butter

Cos lettuce, sauce vierge, radish  
Creamed mushroom, parmesan crisp  
Castelfranco, caper dressing, pea  
Truffle mash potato

*Three courses including dessert £105*

*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.*

### CAVIAR

*EPICUREAN TASTING EXPERIENCE*  
30g Oscietra, 30g Golden & Platinum Oscietra, 30g Beluga  
(£700)

Oscietra 30g (£150)	Golden Oscietra 30g (£195)	Beluga 30g (£350)
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### 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)

### 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

salt aged duck, plum, brioche

### 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

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### WHITE 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 £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

mandarin, vanilla, cocoa nib

### SOUFFLE

apple, caramel, spiced crumble

### BANANA

meringue, peanut, lime

### CHERRY

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*

### MOCKTAILS £7 \*\*\*

**BABY SHARK**  
passion fruit, pineapple, orange

### TO START \*\*\*

#### SALMON ROYALE

George Campbell & Sons  
oak smoked, *Perthshire*

Lemon

**MELON AND BERRIES**  
seasonal berries, vanilla

**PRAWN COCKTAIL**  
marie rose sauce

**CHICKEN GOUJONS**  
crispy leaf salad

**BABY GEM LETTUCE**  
feta cheese, tomato and cucumber salad

**CRUDITES**  
crowdie mousse, black olive

### MAIN COURSE \*\*\*

**TOAD IN THE HOLE**  
seasonal greens

**PENNE PASTA**  
*choose from*  
*bolognese or tomato*  
*served with shaved Parmesan*

**FISH OF THE DAY**  
peas, chips and tartare sauce

**GRILLED CHICKEN BREAST**  
mash potatoes, baby carrots, gravy

**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 \*\*\*

**COOKIES AND CREAM**  
white chocolate mousse, oreo ice cream

**APPLE CRUMBLE**  
vanilla ice cream and custard

**BANOFFEE SUNDAE**  
banana ice cream, caramel sauce, toffee popcorn

**CREPE**  
orange sauce, candied orange, milk chocolate

**BERRIES**  
seasonal Scottish berries, raspberry sorbet

*Three courses including dessert £35*

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*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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