

EVENING MENU

PRE-STARTERS

to share

CAVIAR

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

Oscietra	Golden Oscietra	Beluga
30g	30g	30g
(£150)	(£195)	(£360)

blinis, egg, shallots, chive, sour cream

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)

TO START

ONION

Roscoff, Comté sablé, wild garlic

CHEESE SOUFFLE

smoked Arran, mustard, bitter leaves

SCALLOPS

cauliflower, hazelnut, verjus

PERTSHIRE ASPARAGUS

cod cheek, black garlic, egg yolk

RAVIOLO

lobster, radish, bisque

TARTARE

Aberdeen Angus, caviar, truffle

LEEK

seaweed, truffle granola, chive emulsion

CRAB

apple, chive, citrus

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

HALIBUT

fennel, saffron rouille, bouillabaisse

LAMB

Jersey royal, spiced yoghurt, tomato dressing

COD

cucumber, clams, parsley sauce

VENISON

kohlrabi, spring green, grue

MUSHROOM

king oyster, potato dumpling, new season garlic

ARTICHOKE

broad beans, asparagus, barigoule

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

asparagus, morels, Bordelaise
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

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)
---------------------------	----------------------------------	-------------------------

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

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

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

WHITE TRUFFLE HAS ARRIVED

ask your server for details

ACCOMPANIMENTS £9

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.*

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.*

SOMMELIER SUGGESTIONS

DANDELION VINEYARDS

Legacy of Australia, PX 125ml £10

BRACHETTO D'ACQUI

Contero, Italy 125ml £12

SAUTERNES

Charmes de Reussec, France 125ml £18

COTEAUX DU LAYON

Cuvée Ancienne, Domaine Baumard 125ml £27

ROYAL TOKAJI

5 Puttonyos Aszú, 2017 125ml £31

RIESLING

Vendages Tardives, Rolly Gassmann, France, 2020 125ml £24

TAHBILK MARSANNE

Cane Cut" Australia, 2017 125ml £17

GRAHAM'S

20 yr old Tawny Port 100ml £28

DESSERT

CHOCOLATE

40% milk chocolate, malt, cocoa nib

SOUFFLE

rasberry, rhubarb, mascarpone

BANANA

dulcey, crème fraiche, caramel

TART

lemon, meringue, earl grey

BABA

pineapple, rum, coconut

PARFAIT

pistachio, polenta, orange

CREPE SUZETTE

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

SELECTION OF ARTISAN CHEESES

FROM THE TROLLEY (*supplement £15*)

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

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

THE WEE MENU

*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

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.

**CLASSICS PREPARED
IN THE KITCHEN**

**TRADITIONAL
SCOTTISH PORRIDGE**

traditional or creamy, whisky soaked raspberries

FRENCH TOAST

berry compote / maple syrup / streaky bacon

GRAIN BOWL

Scottish oats, kamut seeds
wholegrain freekah, toasted spelt
coconut yogurt, buckwheat, orange dressing

EGGS

Benedict / Royale / Florentine

BUTTERMILK PANCAKES

chocolate hazelnut spread / smoked almonds / berry compote

GLENEAGLES & CO SMOKED SALMON

croissant bun, crowdie cheese

LOCH FYNE KIPPERS

parsley butter, lemon

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

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.

All prices are inclusive of VAT at current rate. A discretionary service charge of 12.5% will be added to your bill.

