

THE BIRNAM

Snacks

FOCACCIA	£10
<i>Tomato & black garlic</i>	
SEEDED FLATBREAD, MUSIC BREAD	£8
<i>Whipped gorgonzola</i>	
SHORT RIB BITES	£11
<i>Provolone, chive mayonnaise</i>	
CRAB	£13
<i>Celeriac, apple</i>	
NOCERELLA OLIVES	£8
<i>Basil pesto</i>	
SMOKED ANCHOVIES	£12
<i>Gremolata</i>	

Starters

VEGETABLE FRITTO	£17
<i>Selection of dips</i>	
BURRATA	£19
<i>Poached fig, hazelnut, balsamic, lemon</i>	
SAFFRON RICE SALAD	£16
<i>Grilled squash, olives, capers, basil, pickled red onion, pumpkin seeds, saffron vinaigrette</i>	
BEEF CARPACCIO	£22
<i>Mushroom, parmesan, truffle, balsamic</i>	
SARDINES ON TOAST	£19
<i>Ciabatta, sweet paprika, white wine, fennel, basil</i>	
FIRE-BAKED CHILLI & GARLIC PRAWNS	£22
<i>Charred sourdough</i>	
CAESAR SALAD	£21
<i>Birnam Caesar dressing, focaccia croûtons, anchovies, parmesan</i>	
HERITAGE CARROT TARTARE	£17
<i>Gleneagles Centenary goats' cheese, focaccia</i>	

Sauces

ALL £5

MARSALA WINE & MIXED PEPPERCORN
SALSA VERDE
BÉARNAISE
CHIMICHURRI
SHALLOT & BONE MARROW, SOFT HERBS
RED WINE, MUSHROOM & TRUFFLE
GARLIC & HERB BUTTER

From the Grill

Our custom-built open fire pit has a three-tiered system ensuring our finest cuts are seared, slow cooked and allowed to rest over silver birch charcoal.

The light filtered through our smoked glass ceiling may cause steaks to appear less pink. Please allow our server to illuminate your plate and ensure it is cooked to your liking.

SINGLE CUTS

ABERDEEN ANGUS

Sourced from Perthshire.

PRIME RIB ON THE BONE £79 / 600G	RIBEYE £60 / 400G £74 / 500G	SIRLOIN £54 / 400G	FILLET £72 / 300G
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BIRNAM GUEST STEAK

Our head chef works in collaboration with our butcher and selected local farmers, so we can offer you the finest quality, native bred, aged steaks that Scotland has to enjoy.

LARGE CUTS

Includes two sauces of your choice. These large sharing steaks are priced per 100g. Please ask your server for today's cuts and available weights.

CHATEAUBRIAND £19 / 100G	PORTERHOUSE £15 / 100G
TOMAHAWK £15 / 100G	SIRLOIN ON THE BONE £14 / 100G

SHORT HORN, BELTED GALLOWAY OR HEREFORD

FIRED MAINS

BRITISH PORK PORTERHOUSE 500G	£35
<i>Burnt apple, cider sauce</i>	
LAMB LEG STEAK 300G	£36
<i>Rosemary & lamb jus, Dijon mustard</i>	
GRILLED LOBSTER HALF / WHOLE	£45/ £90
<i>Garlic butter, lemon</i>	
FIRE-BAKED SCOTTISH SALMON	£30
<i>Potted shrimp butter</i>	
BUTTERFLIED SEA BREAM	£39
<i>Lemon & oregano dressing</i>	
CHARGRILLED HISPI CABBAGE	£21
<i>Borlotti bean ragu, grelot onion, almond cream, vinaigrette</i>	
GRILLED CAULIFLOWER STEAK	£22
<i>Peppercorn sauce, pickled florets, crisp cauliflower leaves</i>	
SLOW COOKED GLAZED BEEF SHORT RIB	£39
<i>Peppercorn, chimichurri</i>	
HALF LEMON & HERB GRILLED CHICKEN	£30
<i>Thyme, rosemary, oregano</i>	
WHOLE CHICKEN CAESAR SALAD TO SHARE	£70
<i>Birnam Caesar dressing, focaccia croûtons, anchovies, parmesan</i>	

LOCALLY SOURCED

Thoughtfully Crafted

ALL DAY DINING

Pasta & Risotto

CRAB SPAGHETTI	£29
<i>Crab, chilli, lime, crème fraiche, (caviar supplement + £30)</i>	
RIGATONI ALLA VODKA	£19
<i>Vodka, tomato, basil, cream</i>	
BAKED CARBONARA TAGLIOLINI	£28
<i>Bacon, buffalo mozzarella, parmesan</i>	
RISOTTO AI FUNGHI	£24
<i>Wild mushroom, Autumn truffle, aged parmesan</i>	
LASAGNE AL FORNO	£29
<i>Napoletana ragù, Sicilian spiced sausage, mozzarella, parmesan, béchamel</i>	
LOBSTER RISOTTO	£48
<i>Scottish lobster, Acquerello rice, lemon</i>	
SUNCHOKE RAVIOLI	£27
<i>Violet artichoke hearts, artichoke crisps, sunflower seeds, soft herbs</i>	
SEAFOOD TAGLIATELLE FOR TWO	£115
<i>Scottish lobster, scallops, mussels, clams, crab, shellfish sauce, onion & fennel bread, seaweed butter</i>	

Sides

ALL £8.5

CREAMED SPINACH <i>Garlic, nutmeg</i>
MASHED POTATO <i>Provolone cheese, crispy skins</i>
TRIPLE COOKED CHIPS <i>Add parmesan & truffle + £1.5</i>
GLAZED HERITAGE CARROTS <i>Toasted almonds, maple syrup</i>
HASSELBACK POTATO <i>Sour cream, crispy onion, chives</i>
CREAMED WILD MUSHROOMS <i>White wine, tarragon</i>
TENDERSTEM BROCCOLI <i>Chilli, garlic</i>
BIRNAM SALAD <i>Garden leaves, picante peppers, sherry vinaigrette</i>

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.

THE BIRNAM

Dessert

TIRAMISU	£10
<i>Pistachio, coffee, mascarpone</i>	
PARFAIT	£10
<i>Hazelnut, grapefruit, almond</i>	
ICE CREAM SANDWICH	£10
<i>Milk, honey, meringue</i>	
BAKED ALASKA	£14
<i>Banana, pecan, rum</i>	
MILK CHOCOLATE TART	£14
<i>Caramel, cocoa nibs, sea salt</i>	
KNICKERBOCKER BIRNAM	£14
<i>Coconut, pineapple, passion fruit</i>	
FIG LEAF ICE-CREAM	£7

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Small Bites

MACARONI CHEESE BITES £7

Marinara sauce

GARDENER'S POT £7

*Houmous, carrots, cucumber, sweet peppers,
cherry tomato, sugar snap peas*

PARMA HAM & MELON £7

PRAWN COCKTAIL SUNDAE . . . £8.50

*Baby gem lettuce, cherry tomato,
cucumber, cocktail sauce*

Pasta

CONCHIGLIE, SPAGHETTI
OR PENNE £8
CHOOSE YOUR SAUCE:

- Tomato*
- Bolognese*
- Prawn & broccoli cream sauce*
- Cheese*

Mains

GLENEAGLES KIDS SLIDERS £13
Cheese, lettuce, tomato, French fries

GRILLED SAUSAGE & MASH £13
Pork sausage, mashed potato, baked beans

GOUJONS £13
Chicken, fish or mozzarella goujons served with French fries

The Grill

MINUTE STEAK £15

CHICKEN BREAST £14

SALMON FILLET £13

CHOOSE 2 SIDES:

*Broccoli, carrots, peas, sweetcorn, new potatoes,
mashed potato, chips, rice*

Dessert

BANANA SPLIT £8
*Vanilla, chocolate, strawberry ice cream,
Chantilly cream, chocolate sauce, sprinkles*

STRAWBERRY SUNDAE £8
Strawberry ice cream, strawberries, sprinkles

MERINGUE £8
Vanilla, raspberries, mango

CHOCOLATE £8
Milk chocolate mousse, brownie

BERRIES £8
Seasonal berries, vanilla ice cream

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