

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

SCALLOPS

cauliflower, hazelnut, verjus

CHEESE SOUFFLE

Kintyre blue, quince, macadamia

SWEETBREAD

mooli, lentils, sauce Robert

TART TATIN

onion, chicory, crème fraîche

LOBSTER

butternut squash, Cointreau, thermidor

TARTARE

Aberdeen Angus, dijon, truffle

LEEK

seaweed, truffle granola, chive emulsion

CRAB

apple, citrus, brioche

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

crispy squid, fennel, bouillabaisse

DUCK

Jerusalem artichoke, orange, baby turnip

MONKFISH

mussels, leeks, curried sauce

VENISON

parsley root, apple, juniper

CELERICAC

beluga lentils, shitake, autumn truffle

AUBERGINE

haricot, panisse, basil

PUMPKIN

onion tart, black garlic, sauce soubise

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

Roscoff, wild mushroom, bone marrow mash
for two
(£30 supplement)

DOVER SOLE

shrimps, capers, cornichon, parsley, brown butter
(£55 supplement, market availability)

WHITE TRUFFLE HAS ARRIVED

ask your server for details

ACCOMPANIMENTS £9

Pink Fir potato, truffle butter
Broccoli, kale, cashew cream
Delicat pumpkin, bulgar wheat, chickpea
Cos lettuce, sauce vierge, radish

Creamed mushroom, parmesan crisp
Mashed potato, Arran mustard, parsley
Heritage carrot, hazelnut, harissa
Cauliflower, blue cheese, chive

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

FROM THE TROLLEY

SMOKED SALMON

Gleneagles & Co Marburry
&
George Campbell & Sons

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

CENTENARY PIES

pork shoulder & sage
or
duck, guinea fowl & truffle

piccalilli, mustard, radish

LEEK

seaweed, truffle granola, chive emulsion

SWEETBREAD

mooli, lentils, sauce Robert

CRAB

apple, citrus, brioche

CHEESE SOUFFLE

Kintyre blue, quince, macadamia

MAIN COURSE

COD

Arbroath smokie, clams, parsley sauce

CHICKEN

glazed breast & leg, lovage, sage, truffle sauce

LAMB

Jerusalem artichoke, orange, baby turnip

AUBERGINE

haricot, panisse, basil

LEMON SOLE

sea herbs, 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

Pink Fir potato, truffle butter
Broccoli, kale, cashew cream
Delicat pumpkin, bulgar wheat, chickpea
Cos lettuce, sauce vierge, radish

Creamed mushroom, parmesan crisp
Mashed potato, Arran mustard, parsley
Heritage carrot, hazelnut, harissa
Cauliflower cheese gratin

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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SOMMELIER SUGGESTIONS

NIEPOORT

10 yr old Tawny port (chilled) 100ml £17

RUINART ROSÉ NV

Champagne, France 125ml £26

MOSCATEL

Lustau "Emilin" NV 125ml £18

VIN DE CONSTANCE

Klein Constantia, 2019 125ml £45

CARMES DE RIEUSSEC

Sauternes 2021 125ml £18

JURANCON, BALLET D'OCTOBRE

Domaine Cauhapé, 2020 £19

TAHBILK

Marsanne "Cane Cut" 2018 125ml £19

GRAHAM'S

20 yr old Tawny Port 100ml £28

DESSERT

CHOCOLATE

Itakuja 55% chocolate, verjus, cacao nibs

SOUFFLE

sour cherry, almond, brown butter

TONKA BEAN

hazelnut, caramel, sea salt

CITRUS

lemon, grapefruit, basil

WHISKY BABA

Solliés figs, honey, creme fraiche

BANOFFEE

banana, dark chocolate, shortbread

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*

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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

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**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

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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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