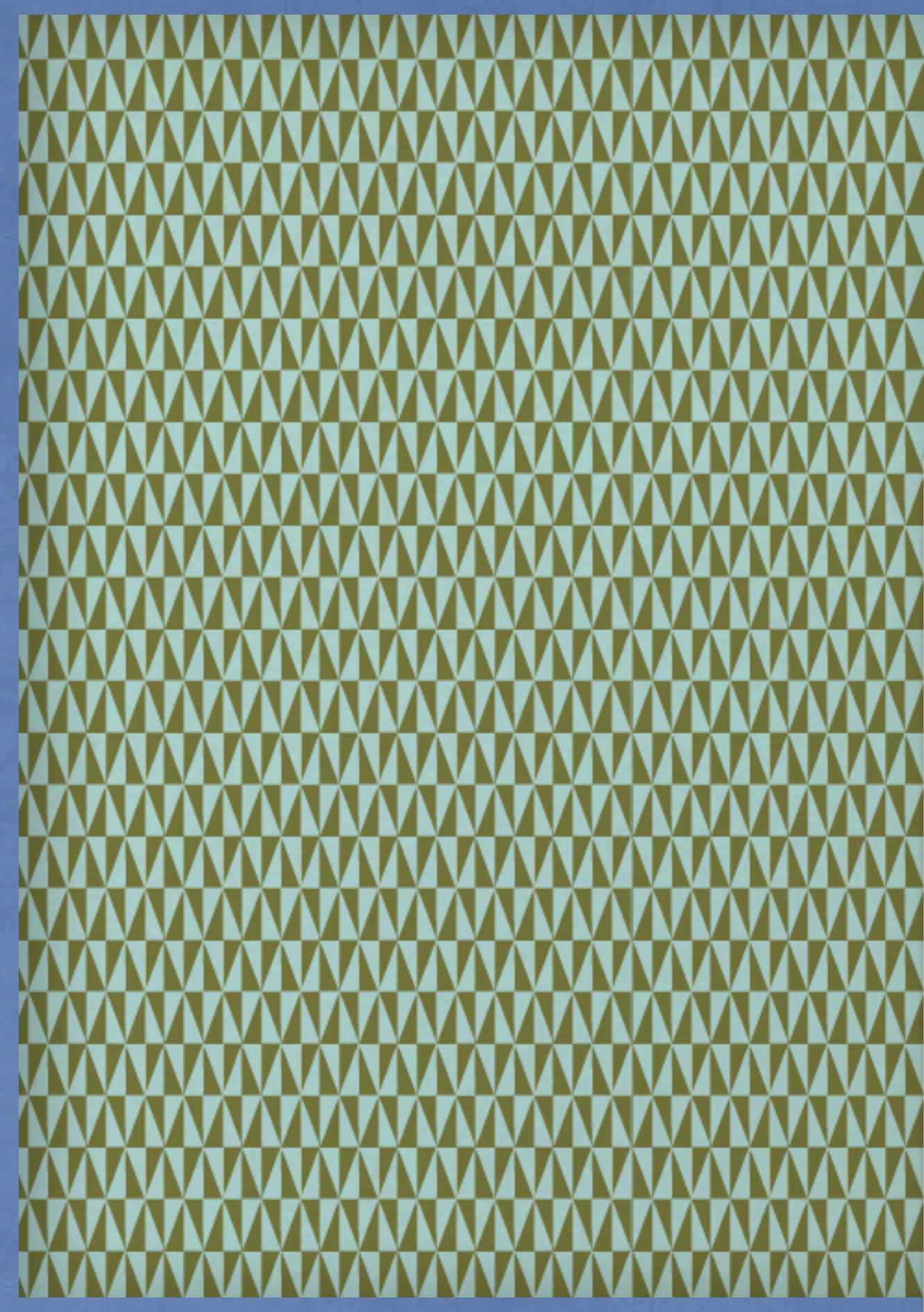




A DREAM SET IN MOTION

In 1910, the rolling landscapes of Strathearn captured the imagination of Donald Matheson, General Manager of the Caledonian Railway. He dreamed of building a countryside palace where the great and the good could escape the frenetic pace of city life. With the railway at its heart, Gleneagles opened its doors in 1924, a destination where elegance and adventure have intertwined ever since.



CHAMPAGNE SELECTION

*"My only regret in life is that I did not
drink more Champagne."*

— JOHN MAYNARD KEYNES

MOËT & CHANDON, BRUT NV

£18 / £95

*Vibrant green apple and citrus, fresh
minerals and white flowers, with
elegant hints of brioche and nuts.*

MOËT & CHANDON, BRUT ROSÉ NV

£21 / £110

*A lively rush of wild berries, softened
by delicate rose and a hint of pepper.*

MOËT & CHANDON, BRUT GRAND VINTAGE 2015

£26 / £147

*Notes of soft brioche and almond give way to
elderflower, jasmine, white peach
and watermelon.*

MOËT & CHANDON, COLLECTION IMPÉRIALE N°1

£68 / £410

*A bouquet of licorice root, mocha, hazelnut,
and hint of fig and mirabelle plum unfold
into a creamy delicate palate.*

MOËT & CHANDON, BRUT GRAND VINTAGE

2003, 2004, 2006, 2009 - £380

2002 - £430

1999, 2000 - £530

1993, 1995, 1996 - £580

Afternoon Tea

AT
GLENEAGLES

AFTERNOON TEA

£80 per person

CHAMPAGNE AFTERNOON TEA

Moët & Chandon, Brut NV, £98 per person

Moët & Chandon, Brut Rosé NV, £101 per person

Moët & Chandon, Brut Grand Vintage, £106 per person

Champagne Cocktail Selection

£22 each

PERSONALISE YOUR CHAMPAGNE COCKTAIL
WITH AN INFUSION OF

TEA

Cinnamon Basil

FRUIT

Strawberry & Rhubarb

DESSERT

Orange & Honey

Beyond the bend, the Ochils

ROOTS ALONG THE LINE

The railway did more than carry passengers through the Scottish countryside – it connected farms, gardens and market towns to kitchens across the country. Among the hardiest crops were leeks, cultivated in rich soil beside station towns and estate gardens, their sweet earthiness becoming a familiar comfort for travellers seeking warmth after long journeys through the Highlands

A ROYAL CATCH

Fish trains were once commonplace up here in the north, carrying seafood down to London, with the spoils of Scotland's harbours. Fish would be packed in ice or salt to keep it from spoiling on the long journey. Once in London, it was destined to dress the tables of the highest echelons of society: from the day's plushiest hotels to the royal table, with King George reported to have loved Scottish salmon with tartar sauce.

AMUSE-BOUCHE

SAVOURY

CLASSIC GOUGÈRE

Rainton Tomme crèmeux

GARDEN LEEK ROYALE TARTLET

leek emulsion, black onion seed

SCOTTISH LOBSTER

toasted crumpet, tarragon, lemon gel

SANDWICHES

BORDERS SIRLOIN BEEF ROLL

horseradish remoulade

GLENEAGLES SMOKED SALMON

mini bagel, citrus cream cheese

CUCUMBER & DILL FINGER SANDWICH

crème fraîche

PASTRIES & CAKES

PISTACHIO & LEMON GÂTEAU

pistachio bavarois, lemon curd, puffed rice

CHOCOLATE & ORANGE CHOUX

*dark chocolate, lapsang souchong tea,
orange marmalade*

PERTSHIRE RASPBERRY & CROWDIE CUSTARD TART

*raspberry compote, crowdie vanilla custard,
Scottish heather honey*

GLENEAGLES DUNDEE CAKE

*whisky soaked sultanas,
caramelised almonds, confit orange*

SCONES & PRESERVES

GLENEAGLES BUTTERMILK SCONES

classic and golden raisin

HOMEMADE STRAWBERRY PRESERVE

CLOTTED CREAM

FOLLOWING THE GRAIN

In the golden age of railway travel, loaves of freshly baked bread were packed into crates and whisked across the country, destined for dining cars. The humble finger sandwich, crafted from this freshly delivered bread, became a symbol of comfort and convenience, an essential delight for passengers between destinations.

THE LONG WAY ROUND

There was a time when the journey north was itself an occasion. White linen, silver service, the soft percussion of the track beneath, and arriving at the table with quiet ceremony, something sweet and precisely made. Chocolate that had crossed oceans and continents, citrus carried up from southern ports, cream from farms glimpsed through the carriage window. The ingredients had often travelled further than the passengers. Distance, it turns out, has always been one of the finest flavours.

A SWEET FAREWELL

There's something magical about the final moments of a journey... the sound of a distant whistle, the anticipation of home, and the joy of stashing a sweet treat in your pocket for the road ahead, leaving a lingering taste of something wonderful to return to.

Just in Time for Tea

OUR SELECTION OF AFTERNOON TEAS

HOJICHA SPARKLING TEA (0% ALC) 125ML

SAICHO

Delicate aromas of roasted hazelnut, toasted barley, and soft smoke are followed by a long, dry finish with gentle umami depth, created by slow-roasted Japanese hojicha.

SUPPLEMENT +£10

GENMAICHA

SHIZUOKA, JAPAN

The sencha base is complex and deep with rich, verdant notes. A deep, comforting finish with the aroma of popcorn.

MALAWI LEAFY PU'ER

MALAWI, SATEMWA ESTATE

A very gentle fermented tea with warm, earthy notes. These precious leaves hold the wonderful flavours of rainwater and clean autumn forest floor.

GLENEAGLES SIGNATURE BREAKFAST TEA

SHIRE HIGHLANDS OF MALAWI, SATEMWA ESTATE

Remarkably strong, rich and comforting with a deep malty finish.

KOREAN HWANGCHA YELLOW TEA

JANGSUNG GARDEN,

SOUTH KOREA

A rare, hand-crafted tea with natural honeyed sweetness and gentle, toasty warmth. Smooth and aromatic, it brings a refined complexity, balancing delicate floral undertones with a light, roasted finish

SUPPLEMENT +£10

PORTUGUESE CINNAMON BASIL

BEIRA BAIXA, PORTUGAL ,

Soothing and aromatic, with deep cinnamon warmth and a delicate hint of strawberry, crafted from leaf, stem, and seed for full flavour.

— HERBAL —

RARE EARL GREY

THE SATEMWA ESTATE,

MALAWI / CALABRIA,

SOUTHERN ITALY

A handcrafted black, loose leaf tea, with pure bergamot oil from citrus groves in Calabria, southern Italy. Full-bodied and rich with heady citrus notes.

PIPACHA OOLONG PORT WINE CASK

FUJIAN, CHINA / PORTO,

PORTUGAL

A Chinese Oolong loose leaf tea from Fujian – matured in port wine barrels in Porto, Portugal. Dried fruits and honey with an elegant port wine nose and finish.

SUPPLEMENT +£10

NEW ZEALAND WAIKATO OOLONG

HAMILTON, WAIKATO

Rare and unroasted, with floral elegance, vibrant tropical fruit, and soft mineral notes, finishing in a silky crème anglaise sweetness, with a whisper of fresh greens on the second infusion

HONEYBUSH

BITOU, SOUTH AFRICA

With honey and toffee aromas, the flavour is more reminiscent of stewed apples and red berries. A soft note of cedar wood and Moroccan souks with a rich hint of cocoa nibs.

— HERBAL —

2ND FLUSH MUSCATEL

SIKKIM, INDIA

Grown in the Himalayan state of Sikkim, which is neighbouring Darjeeling, this highly fragrant black loose leaf tea has notes of Muscatel grapes.

*“Farewell to the Highlands, farewell to the north,
The birth-place of valour, the country of worth;
Wherever I wander, wherever I rove,
The hills of the Highlands for ever I love.*

*My heart’s in the Highlands, my heart is not here;
My heart’s in the Highlands a-chasing the deer;
A-chasing the wild-deer, and following the roe,
My heart’s in the Highlands wherever I go.”*

— ROBERT BURNS

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 LOCALITY OR SUSTAINABILITY SOURCED.

