

THE BIRNAM

Snacks

FOCACCIA	£12
<i>Salsa verde, wild garlic mayonnaise, Pecorino</i>	
SEEDED FLATBREAD, MUSIC BREAD	£8
<i>Whipped gorgonzola</i>	
SHORT RIB BITES	£11.5
<i>Chive mayonnaise</i>	
CRAB	£14
<i>Spring pea panna cotta, yoghurt, Granny Smith apple</i>	
NOCERELLA OLIVES	£8.5
<i>Basil pesto</i>	
SMOKED ANCHOVIES	£12.5
<i>Gremolata</i>	

Starters

VEGETABLE FRITTO	£18
<i>Selection of dips</i>	
BURRATA	£21
<i>Wye Valley asparagus, sugar snap, garden pea, dill, hazelnut, lemon</i>	
ASAPRAGUS SALAD	£17
<i>Grilled asparagus, broad bean, radish, cucumber, smoked almond, Giusti white balsamic</i>	
HOT SMOKED SALMON BRUSCHETTA	£19
<i>Ciabatta, creamed pecorino, pickled shallot, chive</i>	
FIRE-BAKED CHILLI & GARLIC PRAWNS	£23
<i>Charred sourdough</i>	
BEEF CARPACCIO	£23
<i>Asparagus, aged parmesan, mint, parsley, wild garlic emulsion</i>	
CAESAR SALAD	£22
<i>Birnam Caesar dressing, focaccia croûtons, anchovies, parmesan</i>	
BEETROOT TARTARE	£18
<i>Heritage beetroot, dijon mustard, cornichon, focaccia</i>	

Sauces

ALL £5

- MARSALA WINE & MIXED PEPPERCORN
- SALSA VERDE
- BÉARNAISE
- CHIMICHURRI
- SHALLOT & BONE MARROW, SOFT HERBS
- BLUE CHEESE, WALNUT, WHISKY
- 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	RIBEYE	SIRLOIN	FILLET
ON THE BONE	£63 / 400G	£56 / 400G	£75 / 300G
£83 / 600G	£78 / 500G		

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	PORTERHOUSE
£21 / 100G	£16 / 100G
TOMAHAWK	SIRLOIN
£16 / 100G	ON THE BONE
	£15 / 100G

SHORT HORN, BELTED GALLOWAY OR HEREFORD

FIRED MAINS

BRITISH PORK PORTERHOUSE 500G	£37
<i>Burnt apple, cider sauce</i>	
LAMB LEG STEAK 300G	£38
<i>Mint salsa verde, Dijon mustard</i>	
GRILLED LOBSTER HALF / WHOLE	£47/ £94
<i>Garlic butter, lemon</i>	
FIRE-BAKED SCOTTISH SALMON	£30
<i>Potted shrimp butter</i>	
BUTTERFLIED SEA BREAM	£40
<i>Lemon & oregano dressing</i>	
BBQ AUBERGINE	£25
<i>Courgette carpaccio, grilled grelot onion, aubergine caviar, pinzimonio</i>	
GRILLED CAULIFLOWER STEAK	£23
<i>Peppercorn sauce, pickled florets, crisp cauliflower leaves</i>	
SLOW COOKED GLAZED BEEF SHORT RIB	£41
<i>Peppercorn, chimichurri</i>	
HALF LEMON & HERB GRILLED CHICKEN	£32
<i>Thyme, rosemary, oregano</i>	
WHOLE CHICKEN CAESAR SALAD TO SHARE	£68
<i>Birnam Caesar dressing, focaccia croûtons, anchovies, parmesan</i>	

LOCALLY SOURCED

Thoughtfully Crafted

ALL DAY DINING

Pasta & Risotto

CRAB SPAGHETTI	£30
<i>Crab, chilli, lime, crème fraîche, (caviar supplement + £30)</i>	
RIGATONI ALLA VODKA	£20
<i>Vodka, tomato, basil, cream</i>	
BIRNAM MAC & CHEESE	£23
<i>Mozzarella, Monterey Jack, 36 month aged parmesan</i>	
<i>Add smoked salmon + £6</i>	
RISOTTO AI FUNGHI	£25
<i>Wild mushroom, truffle, aged parmesan</i>	
FENNEL SAUSAGE CONCHIGLIONI	£30
<i>Sardinian ragù, saffron, white wine, soft herbs, Taleggio</i>	
LOBSTER RISOTTO	£50
<i>Scottish lobster, Acquerello rice, lemon</i>	
RICOTTA & ROQUETTE RAVIOLI	£27
<i>Parsley, lilliput capers, pine nuts, pecorino, extra virgin olive oil</i>	
SEAFOOD TAGLIATELLE FOR TWO	£120
<i>Scottish lobster, scallops, mussels, clams, crab, shellfish sauce, onion & fennel bread, seaweed butter</i>	

Sides

ALL £9

- CREAMED SPINACH
Garlic, nutmeg
- MASHED POTATO
Provolone cheese, crispy skins
- HAND CUT CHIPS
Add parmesan & truffle + £1.5
- SPRING PEAS & GUANCIALE
BBQ peas, charred leeks, soft herbs
- CHARLOTTE POTATOES
Garlic & herb butter
- CREAMED WILD MUSHROOMS
White wine, tarragon
- PURPLE SPROUTING BROCCOLI
Chilli, garlic
- BIRNAM SALAD
Garden leaves, radish, orange, pomegranate, fennel, elderflower dressing

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

MINT CHOCOLATE ICE CREAM CAKE £12
Chocolate fudge, chocolate sauce, chocolate shavings

CIALDA ALLA NOCCIOLA £12
Praline waffle, lemon marmalade

TIRAMISU £10
Espresso, dark chocolate, mascarpone

DEEP FRIED CUSTARD PIE £12
Strawberries, milk ice cream

SEMIFREDDO £12
Alphonso mango, coconut, passion fruit

FRO-YO £10
Florida grapefruit, olive oil, Campari

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.



THE BIRNAM

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

*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 sustainability sourced.

