

*“THESE BEAUTIFUL ROOMS MUST BE
SEEN AS THE BACKGROUND OF HAPPY
GUESTS – THE GROOMED MEN, THE
EXQUISITELY GOWNED LADIES – IN
SCENES OF FESTIVAL AND DANCING
AND THE LAUGHTER OF MEALS.”*

-ARTHUR TOWLE,
CONTROLLER, L.M.S. HOTEL SERVICES
(1920S)

Painting inspired by the first-class carriage dining experiences on the London, Midland and Scottish Railway (L.M.S.) locomotives in the 1920s, when the Gleneagles 300 – a glamorous group of socialites – would make their way through the Scottish countryside on their seasonal voyages from London to Gleneagles.

SUNDAY 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
(£600)*

Oscietra 30g (£150)	Golden Oscietra 30g (£195)	Beluga 30g (£360)
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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, lemon & capers
(Add Oscietra Caviar for a supplement of £35)

CENTENARY PIE

pork shoulder & sage
or
duck, guinea fowl & truffle

piccalilli, mustard, radish

ARTICHOKE

broad beans, ricotta, saffron

SWEETBREAD

kohlrabi, gribiche, Arran mustard

PERTSHIRE ASPARAGUS

Marcona almond, wild garlic, crispy egg

CHEESE SOUFFLE

Connage gouda, garden pea, smoked bacon

MAIN COURSE

HALIBUT

mussels, sauce bourride, Oscietra caviar

LAMB

turnip, fondant potato, bacon, peas

CARROT

chickpea, hazelnut, seaweed

LEMON SOLE

sea herbs, mashed 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 £8.00

Pink firs, courgette, basil, ricotta
Wild garlic mash potato, whey onions
Hispi cabbage, buttermilk, ginger
Bitter leaf, radish, sauce ravigote
Cauliflower cheese

Three courses including dessert £85

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.*

EVENING MENU

PRE-STARTERS

to share

CAVIAR

EPICUREAN TASTING EXPERIENCE
30g Oscietra, 30g Golden, 30g Platinum Oscietra, 30g Beluga
(£600)

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

blinis, egg, shallots, chives, sour cream

Seafood Tower

Scottish lobster, Marrbury cured salmon,
west coast crab, scallop tartare,
surf clam, Oscietra caviar
(£165)

6 Oscietra caviar blinis,
crème fraîche, chives
(£35)

Shellfish Tower

Scottish lobster, west coast crab,
scallop tartare
(£98)

6 Scottish lobster croustades,
salmon, tarragon, fennel
(£35)

TO START

SCALLOP

courgette flower, garden peas, hollandaise

CHEESE SOUFFLÉ

Connage gouda, garden pea, smoked bacon

SWEETBREAD

kohlrabi, gribiche, Arran mustard

CRAB

tomato, lemon, crisp bread

LOBSTER

butternut squash, Cointreau, Thermidor

BEEF TARTARE

Aberdeen Angus, radish, confit egg yolk

LEEK

seaweed, truffle granola, chive emulsion

PERTHSHIRE ASPARAGUS

Marcona almond, wild garlic, crispy egg

Château d'Yquem

1er Cru Classé supérieure 2017 75ml Glass £72

Ask your Sommelier for details

SMOKED SALMON

Gleneagles & Co Marrbury & George Campbell & Sons
whisky barrel smoked oak smoked

Served with sour cream, red onion, lemon & capers
(Add Oscietra caviar for a supplement of £35)

MAIN COURSE

HALIBUT

mussels, sauce bourride, Oscietra caviar

LAMB

aubergine, braised neck, tomato lamb jus

MONKFISH

clams, leeks, curried sauce

VENISON

parsley root, pear, juniper

CELERIAC

beluga lentils, shitake, truffle

CARROT

chickpea, hazelnut, seaweed

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

roasted brassica, bone marrow, red wine jus
for two
(£40 supplement)

DOVER SOLE

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

ACCOMPANIMENTS £8

Pink firs, courgette, basil, ricotta
Wild garlic mashed potato, whey onions
Hispi cabbage, buttermilk, ginger
Bitter leaf, radish, sauce ravigote
Cauliflower cheese

Three courses including dessert £120

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.

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SOMMELIER SUGGESTIONS

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T A H B L I K

“Cane Cut” Marsanne, Victoria 2018 125ml £19

R I E S L I N G C U V É E Y V E S

Rolly Gassmann 2020 125ml £25

M O S C A T E L

Lustau "Emilin" Sherry 125ml £18

R O Y A L T O K A J I A S Z Ú

"5 Puttonyos" 2017 125ml £31

V I N D E C O N S T A N C E

Klein Constantia, South Africa 2019 125ml £45

D E B O R T O L I

"Vat 5" Botrytis Semillon 2018 125ml £19

G R A H A M ' S

20 yr old Tawny Port 100ml £28

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

DESSERT

MANDARIN

Cardamom, milk chocolate, marmalade

SOUFFLE

Carrot cake, cream cheese, honey

ESPRESSO

Yoghurt, Glenblend 64%, roasted vanilla

PINEAPPLE

Coconut, star anise, custard

FRUIT AND NUT

Praline, shortbread, golden raisins

BABA FLAMBÉ

Rhubarb, gin, custard (supplement £10)

SELECTION OF ARTISAN CHEESES FROM THE TROLLEY *(supplement £15)*

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