

The background is a dense, intricate botanical illustration in a teal-green color. It features various plants, including large leaves, stems, flowers, and seed pods. Some elements are labeled with letters and numbers: 'a' and 'Fig. 1' on the left; '4c' near a cluster of round fruits; '7c' near a seed pod; '2c' near a flower bud; '7a' near a cross-section of a seed pod; '8b' near a flower; '14c' near a seed; '14b' near a seed; '10b' near a seed; and '1b' near a flower. A central white box with a green border and diamond-shaped corners contains the title.

THE
GARDEN
CAFÉ



LUNCH BITES

Ham & Cheese Croissant	10.5
Quiche Lorraine, <i>Applewood smoked cheddar, pancetta</i>	14
Spring Quiche, <i>charred leeks, Taleggio, soft herbs</i>	14

SALADS

All 17

Beetroot & Goats Cheese

Scottish goats cheese mousse, black rice, sour cherry, shiso leaves, juniper dressing

Superfood

quinoa, avocado, edamame, red cabbage, radish, carrot, cucumber, soy vinaigrette

Heritage Carrot

slow-roasted carrot, fregola, orange, carrot crisp, lemon & cumin dressing

Spring Garden Salad

Jersey Royals, asparagus, peas, green beans, charred spring onion, artichoke, French dressing

Waldorf

Strathdon blue cheese, chicory, celery, grapes, apple, walnut

Coronation Cauliflower

pilaf rice, raisins, cucumber, fermented ginger, mango dressing, toasted almonds

Add protein to any of our salads

Char-grilled chicken breast 8.5

Gleneagles & Co hot smoked salmon 8.5

Char-grilled halloumi 7



SOUPS

Soup of the Day 10
rustic bread

Minestrone
basil pesto
12

HOT SANDWICHES

Pulled Shiitake Mushroom	17
<i>flatbread, labneh, pickled shimeji, pomegranate, sesame</i>	
Connage Gouda, St Andrews Cheddar & Onion Toastie	18
<i>onion bread, black garlic dip, chives</i>	
<i>add smoked Ayrshire ham 3</i>	
Scottish Roast Beef	19
<i>onion & mushroom, mustard mayonnaise, cabbage ferment</i>	
French or Sweet Potato Fries	7.5

COLD SANDWICHES

Mozzarella & Roasted Pepper Panino	17
<i>red pepper pesto, plum chutney, buffalo mozzarella</i>	
<i>add mortadella 4</i>	
Caesar Wrap	17
<i>cos lettuce, parmesan, Caesar dressing, vegetable crisps</i>	
<i>add chicken 5</i>	
Multigrain Bagel	19
<i>smoked salmon, horseradish cream cheese, pickled shallot, dill</i>	

SWEETS & CAKES

Banana Loaf	4.5
Plain or Sultana Scone	5.5
Gleneagles Own Plain Croissant	5.5
Gleneagles Own Pain Au Chocolat	5.5
Gleneagles Own Cookie Pain Suisse	5.5
Vegan Chocolate & Caramel Muffin	5.5
Triple Chocolate Chunk Cookie	5.5
Lemon Doughnut	5.5
Lemon Cake	5.5
Pineapple & Lime Macaron	6.5
Rhubarb Swirl	6.5
Mango & Coconut Cake	8.5

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 sustainability sourced.

FRESH SMOOTHIES

All 9

Green Reviver

banana, kale, mango, lemongrass

Matcha Power

pineapple, spinach, banana, apple, matcha

Strawberry Delight

strawberry, peach, papaya

Berry Cherry

cherry, banana, strawberry, blackcurrant

Passion Storm

peach, pineapple, papaya, passionfruit

Açaí Kick

strawberry, mango, blueberry, açaí

TEAS & HOT BEVERAGES

Selection of Teas 5

breakfast, earl grey, assam, fruits, herbal, green

Kombucha 6.5

You + I original

Valrhona Hot Chocolate 5.5

Chai Latte 5.5

Matcha Latte 6

PRESSED JUICE

From The Juice Smith

All 7

C Vision

apple, carrot, orange, lemon, ginger

Divine Roots

beetroot, carrot, red apple, ginger, lemon

Vital Greens

apple, cucumber, celery, spinach, lemon, ginger, mint

California Sun

green apple, ginger, lemon, turmeric



COFFEES

Macchiato, Espresso 5

Cortado, Flat White, Cappuccino, Latte, Long Black, Americano 5.5

Hand Brew Filter Coffee 7.5

Please ask your server for details

HEALTH SHOTS

All 4.5

Clarity

ginger, lemon

Immunity

turmeric, green apple, ginger

Recovery

green & red apple, grapefruit

Energy

green apple, lemon, matcha, guarana

MILKSHAKES

All 8

Banoffee Crunch Cookie Dough Chocolate

*See our ice-cream cabinet
for alternative flavours.*



THE GARDEN CAFÉ

LITTLE GLEN SUBS all 6

Served on brioche sub roll

*Please choose up to two fillings for your sandwich
+ £1.50 for any additional fillings thereafter*

ham | cheddar cheese | cucumber | chargrilled chicken
tomato | gem lettuce | red pepper | cream cheese
peanut butter | nutella | raspberry jam | sliced banana

SMALL BITES

Hummus & Pitta Bread 7

Honey Yoghurt &
Vegetable Sticks 7

Garlic Bread 7
add mozzarella £1

HOT

Soup of the Day 6
warm bread

Pork Sausage Roll 9
French fries, ketchup

Fish Finger Hot Dog 9
shredded lettuce, ketchup

Pesto Penne Pasta 8
basil, parmesan

Ciabatta Pizzette 10
cheese & tomato, ham & red pepper

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