

THE BIRNAM

Snacks

SEEDED FLATBREAD, MUSIC BREAD	£9
<i>Whipped gorgonzola</i>	
CACIO E PEPE BITES	£13
<i>Pecorino sardo, mozzarella, toasted peppercorns</i>	
SMOKED COD'S ROE	£15
<i>Endive, crisp cod skin, chives</i>	
NOCELLARA OLIVES	£9
<i>Basil pesto</i>	

Starters

VEGETABLE FRITTO	£19
<i>Selection of dips</i>	
BURRATA	£22
<i>Isle of Wight tomatoes, hazelnut pesto, radicchio, pomegranate balsamic</i>	
BLUE CHEESE, PEACH & SMOKED ALMOND	£17
<i>Dolcelatte mousse, chicory, little gem, peach compote</i>	
SCOTTISH SALMON CRUDO	£23
<i>Avocado, lime, chilli</i>	
<i>Add 6g of Oscietra caviar + £32</i>	
SEARED SWORDFISH	£22
<i>Pappa al pomodoro, caper & lemon dressing</i>	
FIRE-BAKED CHILLI & GARLIC PRAWNS	£24
<i>Charred ciabatta</i>	
BEEF TARTARE	£25
<i>Cornichon, capers, dijon mustard, confit egg yolk, aged parmesan, frisée</i>	
<i>Served with salt & vinegar potato crisp</i>	
BEETROOT TARTARE	£19
<i>Cornichon, capers, horseradish, heritage radish, frisée</i>	
<i>Served with salt & vinegar potato crisps</i>	
CAESAR SALAD	£21
<i>Birnam Caesar dressing, focaccia croûtons, anchovies, parmesan</i>	

Sauces

ALL £5	
MARSALA WINE & MIXED PEPPERCORN	
SALSA VERDE	
BÉARNAISE	
CHIMICHURRI	
RED WINE, CARAMELISED ONION & SUMMER TRUFFLE	
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

PRIME RIB	RIBEYE	SIRLOIN	FILLET
ON THE BONE	£70 / 400G	£64 / 400G	£85 / 300G
£90 / 600G	£85 / 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
£27 / 100G	£18 / 100G
TOMAHAWK	SIRLOIN
£18 / 100G	ON THE BONE
	£17 / 100G

SELECTED SCOTCH, NATIVE BREEDS

FIRE D MAINS

BRITISH PORK PORTERHOUSE 500G	£39
<i>Burnt apple, cider sauce</i>	
LAMB LEG STEAK 300G	£40
<i>Dijon mustard, sauce vierge</i>	
GRILLED LOBSTER HALF / WHOLE	£50/ £100
<i>Garlic butter, lemon</i>	
FIRE-BAKED SCOTTISH SALMON	£32
<i>Lemon verbena sauce</i>	
BUTTERFLIED BRANZINO	£39
<i>Lemon & oregano dressing</i>	
ROASTED CAULIFLOWER ALLA PUTTANESCA	£27
<i>Pomodoro, capers, olives, oregano, crisp leaves, garlic dressing</i>	
ITALIAN BBQ AUBERGINE	£27
<i>Courgette carpaccio, spiced glaze, sweetcorn, peppers</i>	
SLOW COOKED GLAZED BEEF BLADE	£40
<i>Peppercorn, chimichurri</i>	
GRILLED CHICKEN SUPREME	£30
<i>Cacciatore, slow cooked thigh, salsa verde</i>	
CHARGRILLED CHICKEN CAESAR SALAD	£32
<i>Birnam Caesar dressing, focaccia croûtons, anchovies, parmesan</i>	

LOCALLY SOURCED

Thoughtfully Crafted

ALL DAY DINING

Pasta & Risotto

SEAFOOD LINGUINE	£32
<i>'Nduja, king prawn, surf clams, stracciatella, bottarga</i>	
GNOCCHI AI TARTUFO	£28
<i>Summer truffle, marsala, butter, parmesan, chives</i>	
CRAB SPAGHETTI	£32
<i>Crab, crème fraîche, lime, chilli, coriander</i>	
<i>Add 6g of Oscietra caviar + £32</i>	
TOMATO RISOTTO	£26
<i>Grilled beefsteak tomato, crème fraîche, smoked cherry tomatoes, basil</i>	
RIGATONI ALLA VODKA	£24
<i>Pomodoro, cream, basil, Ketel One</i>	
LOBSTER RISOTTO	£50
<i>Scottish lobster, Acquerello rice, lemon</i>	
RAVIOLI DI RICOTTA	£30
<i>Lemon, honey, garlic, parmesan & ricotta-filled pasta, baby artichoke, courgette, summer squash, cavolo nero, Prosecco sauce</i>	
PAPPARDELLE FRUTTI DI MARE FOR TWO	£125
<i>Scottish lobster, scallops, crab, mussels, clams, shellfish sauce, onion & fennel bread, seaweed butter</i>	

Sides

ALL £9	
ROAST VEGETABLES	
<i>Red onion, courgette, bell pepper, sweet potato, thyme oil</i>	
MASHED POTATO	
<i>Crispy skin</i>	
HAND CUT CHIPS	
<i>Add parmesan & truffle + £1.5</i>	
CHANTENAY CARROTS	
<i>Lemon & chive dressing</i>	
SCOTTISH NEW POTATOES	
<i>Garlic & herb butter</i>	
CREAMED WILD MUSHROOMS	
<i>White wine, tarragon</i>	
TENDERSTEM BROCCOLI	
<i>Chilli, confit garlic</i>	
BIRNAM SALAD	
<i>Butterhead lettuce, house vinaigrette, pickled shallot</i>	

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

LOCALLY SOURCED

Thoughtfully Crafted

LUNCH MENU

Snacks

SPICED NUTS £9

Peanut, almond, cashew, macadamia

NOCERELLA OLIVES £9

Basil pesto

MUSIC BREAD £9

Seeded flat bread, gorgonzola

CACIO E PEPE BITES £13

Pecorino Sardo, mozzarella, toasted peppercorn

FOCACCIA £9

Rosemary, olive oil, sea salt

Main Course

BIRNAM CAESAR £20

Focaccia croûtons, anchovies, parmesan

add chicken £8

add hot smoked salmon £8

KING PRAWN £24

Chilli & garlic, toasted ciabatta

STEAK TARTARE £24

Scotch beef, cornichon, capers, Dijon mustard

GRILLED CHICKEN £28

Cacciatore, creamed potato, salsa verde

STEAK TAGLIATA £28

Charred ciabatta, roquette, aged parmesan, balsamic

Sides

FRENCH FRIES £8

SWEET POTATO FRIES £8

Small plates

BURRATA £15

Isle of Wight tomatoes, balsamic

POLPETTE £18

Veal meatballs, sugo, parmesan

SALMON CRUDO £22

Avocado, lime, chilli

MINISTRONE £12

Basil pesto, croûtons

BEETROOT TARTARE £17

Cornichons, mustard, capers, focaccia

Pasta / Risotto

ALLA VODKA £24

Rigatoni, tomato, cream, basil

SALMONE £28

Acquerello rice, bisque, fine beans, mascarpone, citrus

RAGU OF THE WEEK £30

Conchiglioni, aged parmesan, soft herb

GNOCCHI AI TARTUFO £30

Summer truffle, marsala, butter, parmesan, chives

Dessert

CLASSIC TIRAMISU £12

Coffee, mascarpone, savoiardi biscuit

BAKED CHEESECAKE £12

Scottish strawberries

PEANUT BUTTER & JAM ICE CREAM
SANDWICH £13

Almond & peanut sponge, raspberry preserve

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THE BIRNAM

Dessert

CLASSIC TIRAMISU £12

Coffee, mascarpone, savoiardi biscuit

PASSIONFRUIT MOUSSE £11

Coconut crumble

BAKED CHEESECAKE £13

Scottish strawberries

CHERRY BITES. £13

Almond & tonka

PROFITEROLE £14

Stracciatella ice cream, Dulcey mousse, chocolate sauce

PEANUT BUTTER & JAM ICE CREAM
SANDWICH. £13

Peanut sponge, raspberry preserve

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Small Bites

MACARONI CHEESE BITES £7

Marinara sauce

GARDENER'S POT £7

*Hummus, 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*

The Grill

MINUTE STEAK £15

CHICKEN BREAST £14

SALMON FILLET £13

CHOOSE 2 SIDES:

*Broccoli, carrots, peas, sweetcorn, new potatoes,
mashed potato, chips, rice*

Pasta

CONCHIGLIE, SPAGHETTI
OR PENNE £8

CHOOSE YOUR SAUCE:

Tomato

Bolognese

Salmon & 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

Snacks Platter

CRUDITÉS & HUMMUS,
SEASONAL BERRIES, MELON,
PITTED OLIVES, PROSCIUTTO,
FOCACCIA

(Macaroni cheese bites supplement +£5)

£20

Dessert

BANANA DOUGHNUT £8

*Caramelised banana compote, vanilla chantilly cream,
dulce de leche, fresh cherry
a choice of vanilla, chocolate or strawberry ice cream*

LEMON & CHOCOLATE £8

*Lemon curd ice cream, chocolate crumble, white chocolate
sauce, toasted marshmallows*

S'MORES BROWNIE £8

*Dark chocolate brownie, marshmallows, vanilla ice cream,
chocolate sauce*

BISCUIT PUDDING £8

*Milk shortbread, chocolate buttercream,
chocolate flakes, vanilla sauce*

TRIO OF MELON £8

Vanilla poached, melon sorbet



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