

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>Roast pumpkin, fig, pumpkin seed pesto, chicory, fig balsamic</i>	
SAFFRON RICE SALAD	£18
<i>Grilled artichokes, sun-blushed tomatoes, olives, Roquito peppers, saffron dressing</i>	
SCOTTISH SALMON CRUDO	£23
<i>Avocado, lime, chilli</i>	
<i>Add 6g of Oscietra caviar + £32</i>	
GRILLED OCTOPUS	£23
<i>Pappa al pomodoro, lemon & oregano 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, Birnam salt & vinegar potato crisps</i>	
BEETROOT TARTARE	£19
<i>Cornichon, capers, horseradish, heritage radish, frisée, Birnam salt & vinegar potato crisps</i>	
CAESAR SALAD	£21
<i>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, tomato lamb sauce</i>	
GRILLED LOBSTER HALF / WHOLE	£50/ £100
<i>Garlic butter</i>	
FIRE-BAKED SCOTTISH SALMON	£32
<i>Lemon sauce</i>	
BUTTERFLIED BRANZINO	£39
<i>Olive oil, citrus & oregano dressing</i>	
ROASTED CAULIFLOWER ALLA PUTTANESCA	£27
<i>Pomodoro, capers, olives, oregano, crisp leaves, garlic dressing</i>	
BBQ BUTTERNUT SQUASH	£27
<i>Romesco sauce, scorched peppers, crispy kale, pumpkin seed dressing</i>	
SLOW COOKED GLAZED BEEF BLADE	£40
<i>Peppercorn, chimichurri</i>	
GRILLED CHICKEN SUPREME	£30
<i>Cacciatore, slow cooked thigh, salsa verde</i>	
CHARGILLED CHICKEN CAESAR SALAD	£32
<i>Caesar dressing, focaccia croûtons, anchovies, Parmesan</i>	

LOCALLY SOURCED

Thoughtfully Crafted

DINNER MENU

Pasta & Risotto

SEAFOOD LINGUINE	£32
<i>'Nduja, king prawn, surf clams, stracciatella, bottarga</i>	
GNOCCHI AI TARTUFO	£28
<i>Autumn 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>	
CARROT RISOTTO	£26
<i>Roasted & pickled carrots, mascarpone, carrot-fern & hazelnut pesto</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, smoked leek, sunchokes, squash, kale, 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, pumpkin, bell peppers, 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 BABY 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

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 SUNDAY . . . £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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THE BIRNAM

Dessert

CLASSIC TIRAMISU £14

Coffee, mascarpone, Savoirdi biscuit

WHIPPED PANNA COTTA £12

Lemon, plum, rice cracker

BAKED CHEESECAKE £13

Poached blackberries, seed granola

PROFITEROLE £14

Pecan praline, chocolate sauce

ALMOND MOUSSE £13

Cherry cream, fried kadaifi

PAIN PERDU £13

Caramelised orange, citrus ice cream

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