EVENING MENU

PRE-STARTERS

Begin as you mean to go on with decadent starters worthy of the most jubilant celebrations.

* * *

CAVIAR

Epicurean Tasting Experience
30g Oscietra, 30g Golden,
30g Platinum Oscietra, 30g Beluga
(£600 supplement)

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

Served with blinis, egg, shallots, chives, sour cream

Seafood Tower
Scottish lobster, Marrbury cured salmon, West Coast crab, scallop tartare, surf clam, Oscietra caviar
(£165 supplement)

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

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

WHITE TRUFFLE HAS ARRIVED

ask your server for details

TO START

* * *

SCALLOP
Pata Negra, cauliflower, hazelnut

SCOTTISH LOBSTER
barley, trompette, apple

BEEF TARTARE
Aberdeen Angus, egg yolk, brioche

CHEESE SOUFFLÉ
Ayrshire Dunlop, figs, champagne

PARTRIDGE
brioche, red cabbage, bread sauce

BEETROOT
ricotta, quince, hazelnut

SMOKED SALMON TROLLEY

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

Served with crème fraîche, red onion, lemon & capers

All fish, tea & coffee is locally or sustainably sourced.

If you have a food allergy or intolerance, please highlight this with us and we will guide you through the menu.

MAIN COURSE

* * *

TURBOT
leeks, cockles, gremolata

DUCK
plum, sunchoke, black garlic

TARTE TATIN
Roscoff onion, chestnut, soubise

MONKFISH
mussels, fennel, curry leaves

VENISON
celeriac, bergamot, cocoa jus

MILLE FEUILLE
ceps, salsify, sherry

FROM THE TROLLEY

CELEBRATION OF SCOTCH BEEF
A tribute to the finest herds and richest pastures, roasted to perfection and carved at your table

BEEF WELLINGTON
bone marrow, bacon jam, parsnip, pommes fondant
for two
(£50 supplement)

ACCOMPANIMENTS

(£8)

* * *

Pommes Aligot, Corra Linn

Tenderstem broccoli

Strathearn garden salad

Cornish baby potatoes, seaweed butter

Heritage carrots

DESSERT

* * *

SOUFFLÉ
Bramley apple, custard ice cream

PLUM
mousse, sorbet, oat crumble

PARFAIT
banana, makrut lime, malt

CHOCOLATE
gianduja, coffee

STICKY TOFFEE FLAMBÉ
whisky, vanilla, pecan
(£10 supplement)

TART
pear, hibiscus, tonka

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

Three courses consisting of starter, main and dessert for £125

All prices are inclusive of VAT at current rate. A discretionary service charge of 12.5% will be added to your bill.

LUNCH MENU

PRE-STARTERS

Begin as you mean to go on, with decadent starters worthy of the most jubilant celebrations.

* * *

CAVIAR

Epicurean Tasting Experience
30g Oscietra, 30g Golden,
30g Platinum Oscietra, 30g Beluga
(£600 supplement)

Oscietra 30g *(£150 supplement)*

Golden Oscietra 30g *(£195 supplement)*

Beluga 30g *(£360 supplement)*

Served with blinis, egg, shallots, chives, sour cream

TO START

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VELOUTE
butternut squash, girolles, sage

TERRINE
ham hock, morteau, bramley

BEETROOT
ricotta, quince, hazelnut

CHEESE SOUFFLÉ
Ayrshire Dunlop, figs, champagne

SMOKED SALMON TROLLEY

Gleneagles & Co Marrbury whisky barrel smoked

&

George Campbell & Sons *oak smoked*

Served with crème fraîche, red onion, lemon & capers

All fish, tea & coffee is locally or sustainably sourced.

If you have a food allergy or intolerance, please highlight this with us and we will guide you through the menu.

MAIN COURSE

* * *

MONKFISH
pumpkin, chickory, pistachio

TURBOT
clams, creamed leeks, gremolata

LAMB
choucroute, pommes dauphine, ewe's curd

TARTE TATIN
Roscoff onion, chestnut, soubise

ROAST TWEED VALLEY SIRLOIN

Yorkshire pudding, parsnip, carrots, broccoli, cauliflower cheese, roast potatoes, horseradish cream, red wine jus

ACCOMPANIMENTS

(£8)

* * *

Pommes Aligot, Corra Linn

Strathearn garden salad

Tenderstem broccoli

Cauliflower Cheese

DESSERT

* * *

CHEESECAKE
bramble, vanilla

STICKY TOFFEE PUDDING
caramel sauce, vanilla ice cream

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

DESSERT TROLLEY

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APPLE FRANGIPANE TART

APPLE AND CHAI SWISS ROLL

sauce anglaise, rosemary poached kissabel apple, seasoned chantilly

Three courses consisting of starter, main and dessert for £95

All prices are inclusive of VAT at current rate. A discretionary service charge of 12.5% will be added to your bill.

THE STRATHEARN



A FEAST FIT FOR LITTLE ADVENTURERS



GLENEAGLES, AUCHTERADER

Three courses consisting of starter, main and dessert for £35

BABY SHARK

(Mocktail, £10 supplement)

passion fruit, pineapple, orange



TO START

* * *

SMOKED SALMON

sour cream, red onion, lemon, capers

MELON & BERRIES

seasonal berries, vanilla

PRAWN COCKTAIL

Marie Rose sauce

CHICKEN GOUJONS

crispy leaf salad

BABY GEM LETTUCE

feta cheese, tomato & cucumber salad

CRUDITÉS

Crowdie mousse, black olive

MAIN COURSE

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TOAD IN THE HOLE
seasonal greens

FILLET STEAK
green salad, French fries

FISH OF THE DAY
chips, peas, tartare sauce

GRILLED CHICKEN BREAST
mashed potatoes,
baby carrots, gravy

PENNE PASTA
choose from bolognese or tomato
served with shaved parmesan

CELEBRATION OF SCOTCH BEEF
A tribute to the finest herds and richest pastures, roasted to perfection and carved at your table
(£5 supplement)

PUDDING

* * *

SUNDAE
cookies & cream

FONDANT
vanilla ice cream, cherry compote

ICE CREAM CAKE
passionfruit ice cream, raspberry compote

FRUIT AND BERRIES
strawberry sorbet