

## EVENING MENU

### PRE-STARTERS

*to share*

\*\*\*

#### Seafood Tower

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

#### Shellfish Tower

Scottish lobster, West Coast crab, scallop tartare  
(£98)

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

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

### CAVIAR

|          |                 |        |
|----------|-----------------|--------|
| Oscietra | Golden Oscietra | Beluga |
| 30g      | 30g             | 30g    |
| (£150)   | (£195)          | (£350) |

blinis, egg, shallots, chive, sour cream

### TO START

\*\*\*

#### TARTE TATIN

Roscoff onion, leek, potato

#### SOUFFLE

Connage gouda, walnut, Waldorf salad

#### SCALLOPS

citrus, garden peas, bacon jam

#### ARTICHOKE

smoked corn, summer beans, saffron

#### RAVIOLO

lobster, salmon, fennel, bisque

#### TARTARE

Aberdeen Angus beef, caviar, truffle

#### TOMATO PARFAIT

cucumber, watermelon, black olive

#### CRAB

apple, chive, lemon

### SMOKED SALMON ROYALE

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

crème fraîche, cucumber, citrus  
(Add Oscietra caviar £35)

### MAIN COURSE

\*\*\*

#### HALIBUT

confit potatoes, baby leek, caviar, champagne

#### LAMB

potato terrine, kale, tomato vinaigrette

#### STONE BASS

carrot, sweetcorn, oxtail, red wine jus

#### VENISON

blueberry, neep, cavolo nero farci

#### SUMMER TART

hen egg, Jersey royals, summer truffle

#### RATATOUILLE

aubergine, saffron, tomato

#### RISOTTO

pearl barley, courgette flower, smoked almonds

### 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

baby courgette, girolle,  
parsley, bordelaise, truffle  
*for two  
(£30 supplement)*

#### DOVER SOLE

shrimps, capers, cornichon, parsley, brown butter  
(£50 supplement, market availability)

\*\*\*

*DISH OF THE DAY  
ask your server for details*

\*\*\*

### ACCOMPANIMENTS £9

\*\*\*

Tenderstem broccoli, crowdie, almond  
Garden peas, pancetta, baby gem  
Heritage carrot, citrus butter, croutons  
Ratte potato, truffle butter

Butterhead lettuce, sugar snaps, citrus dressing  
Creamed mushroom, parmesan crisp  
Jersey royals, green beans, tomato  
Truffle mash potato

*Three courses including dessert £100*

*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.*

## 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.*

### 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)

### CAVIAR

Oscietra  
30g  
(£150)

Golden Oscietra  
30g  
(£195)

Beluga  
30g  
(£350)

blinis, egg, shallots, chive, sour cream

### TO START

\*\*\*

### SMOKED SALMON

Gleneagles & Co Marrbury  
whisky barrel smoked, *Dumfries*

& George Campbell & Sons  
oak smoked, *Perthshire*

sour cream, red onion, capers, citrus  
(Add Oscietra Caviar for a supplement of £35)

### VELOUTE

wild garlic, spring beans, crispy shallots

### MACKEREL

barley, lemon, tomato

### TARTE TATIN

Roscoff onion, potato, wild garlic

### TERRINE

ham hock, breakfast radish, piccalilli, sourdough

### ASPARAGUS

Jersey royal, wild garlic, hazelnut

## MAIN COURSE

\*\*\*

### COD

asparagus, crushed potatoes, champagne sauce

### CHICKEN

glazed breast & leg, broccoli, sage, truffle sauce

### LAMB

borders rump, smoked bacon, fondant, rosemary jus

### RATATOUILLE

aubergine, courgette, saffron

### LEMON SOLE

mash 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 £9.00

\*\*\*

Tenderstem broccoli, crowdie, almond  
Garden peas, pancetta, baby gem  
Heritage carrot, citrus butter, croutons  
Ratte potato, truffle butter

Butterhead lettuce, sugar snaps, citrus dressing  
Creamed mushroom, parmesan crisp  
Jersey royals, green beans, tomato  
Truffle mash potato

*Three courses including dessert £79*

*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.*

## DESSERT

\*\*\*

### CHOCOLATE

dark, milk and white chocolate, smoked almond, whisky

### SOUFFLE

lemon, granola, shortbread

### TART

vanilla custard, strawberry, champagne

### CREPE SUZETTE

orange, Tahitian vanilla, lemon balm (*supplement £10*)

### BISCUIT

oat, raspberry, almond, maple

### PARFAIT

hazelnut praline, grapefruit, chocolate

### BABA

chantilly, tropical fruit, rum

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

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

## THE WEE MENU

---

---

*We are delighted to offer the below selection  
to guests up to the age of 12*

### TO START

\*\*\*

#### SMOKED SALMON

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

Lemon  
*Supplement £4.50*

#### MELON AND BERRIES

seasonal berries

#### PRAWN COCKTAIL

marie rose sauce

#### CHICKEN GOUJONS

barbeque sauce

#### BABY GEM LETTUCE

feta cheese, tomato and cucumber salad

#### HUMMUS

crunchy vegetables

### MAIN COURSE

\*\*\*

#### SAUSAGE AND MASH

baby carrots and green beans

#### PENNE PASTA

*choose from*

*bolognese, smoked salmon, broccoli or tomato*

*served with Parmesan*

#### FISH OF THE DAY

peas, chips and tartare sauce

#### GRILLED CHICKEN BREAST

mushroom, tomato and new potatoes

#### SIRLOIN STEAK

green salad and French fries

### ROAST OF THE DAY

#### THE GLORIOUS SEVEN

Celebrating the traditional roast dinner with a  
different choice each day of the week

*Supplement £5.00*

### PUDDING

\*\*\*

#### PAVLOVA

meringue, vanilla cream, milk chocolate

#### TATIN

apple, custard, vanilla ice cream

#### MOUSSE

Raspberry, honey, oats

#### SUNDAE

brownie, chocolate ice cream, fudge sauce

#### CREPE

orange sauce, chocolate, vanilla

#### BERRIES

seasonal Scottish berries, banana sorbet

*Three courses including dessert £30*

#### FOOD ALLERGIES AND INTOLERANCES

*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.*

**CLASSICS PREPARED  
IN THE KITCHEN**

\*\*\*

**TRADITIONAL  
SCOTTISH PORRIDGE**  
with water or milk, Drambuie raspberries

**FRENCH TOAST**  
berry compote, maple syrup

**BUTTERMILK PANCAKES**  
nutella, smoked almonds

**EGGS**  
Benedict / Royale / Florentine

**GRAIN BOWL**  
Scottish oats, kamut seeds,  
wholegrain freekah, toasted spelt,  
coconut yogurt, orange, buckwheat dressing

**GLENEAGLES & CO  
SMOKED SALMON**  
croissant bun, crowdie cheese

**LOCH FYNE KIPPERS**  
parsley butter, lemon

Please note we have gluten free bakery items available on request, ask your server for more details.

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

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

