



Glasshouse Dinner Menu

Bread **£5.50** Olives **£5.50** Harissa Nuts **£5.50**

To Start

Warm Vichyssoise of Leek & Wild Garlic, Potato Ravioli (V) **£10.50**

Sushi Roll, Miso Taramasalata, Kimchi Mayonnaise, Crispy Octopus (GF) **£15.50**

Wood Pigeon Terrine, Perthshire Rhubarb, Braised Chicory, Saffron Milk Bread **£14.00**

Grilled Mackerel Fillet, Coconut & Toasted Peanut Chilli Salad, Avocado, Pickled Ginger (GF) **£13.50**

To Follow

Ramen of Loch Duart Salmon, Grilled Tiger Prawns, Spring Vegetables, Noodles, Poached Hens Egg **£37.50**

Aberdeenshire Lamb Rack and Shank, Garlic Potato, Broccoli Puree, Glazed Scottish Asparagus and Carrots (GF) **£36.50**

Scottish Red Snapper, Beetroot & Herb Cavatelli, Vermouth & Caviar Sauce **£35.00**

St. Brides Chicken, Foraged Nettle Puree, Scottish Asparagus Salad, Pressed Potato Terrine **£37.00**

Desserts

Sheep's Milk Parfait, Perthshire Rhubarb, Celery, Vanilla **£12.50**

Orange & Olive Oil Cake, Candied Pistachio, Citrus Labneh **£11.50**

Valrhona Dulcey Chocolate, Green Apple, Miso, Palmier **£12.50**

Warm Taleggio DOP; Bacon, Caramelised Onion & Potato Tart **£13.00**

Salad & Pasta

Classic Caesar Salad **£17.50**

Charred Tenderstem Broccoli, Hazelnuts, Chilli & Garlic (VG) **£14.50**

Cavatappi Pasta, Romesco Sauce, Manchego **£17.50**

- Add Grilled Cajun Chicken (GF) **£12.00**
- Add Fresh Seabass (GF) **£15.00**
- Add 100g Ribeye (GF) **£18.50**
- Add Spiced Tofu (VG) **£9.50**

From the grill

All Our Steaks Are Scotch 30 Day Dry Aged Beef From Donald Russell In Inverurie. Served With Seasonal Baby Potatoes, Salad & Bo Tree Peppercorn Sauce.

- 250g Ribeye (GF) **£43.50**
- 250g Sirloin (GF) **£41.50**
- 500g Chateaubriand (GF) **£99.00**

Sides

Seasonal Greens, Steamed Potatoes, Garden Salad, Chips, Creamy Mash, Truffle Mash **£6.00**

(V) Vegetarian (VG) Vegan (GF) Gluten Free. Please ask a member of the team if you have any dietary requirements or allergies. We endeavour to use local produce whenever possible. Where possible produce comes from our kitchen gardens or Cromlix estate. Please be understanding if certain items are not available as our produce is purchased or picked daily. A discretionary 12.5% service charge will be added to your bill, 100% of which goes to our team members.