



THE
GLASSHOUSE
AT CROMLIX

Tasting Menu

Tasting Menu - **£110pp**

Wine Pairing - **£65pp**

Canapes , Bread & Olives

Villa Sandi Prosecco Rosé, Italy

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Roscoff Onion Tarte Tatin, Golden Cross Goat's Cheese Mousse, Hazelnut Purée

Barbadillo Amontillado Sherry, Spain

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Miso Broth, Sesame Salad, Peterhead Crab

Wild Earth Riesling, North Otago, New Zealand

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Braised Scotch Short Rib of Beef, Bone Marrow, Spiced Couscous, Cauliflower Salad

John Duval Plexus, Barossa Valley, Australia

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Montagnolo Affine, Spiced Treacle Tart, Pickled Walnuts, Quince

Taittinger Nocturne, Champagne, France

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Valrhona Azelia 70% Chocolate, Hazelnut, Sesame, Raspberry Ripple Ice Cream

Lustau Pedro Ximénez San Emilio, Spain

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Coffee & Petits Fours

Please note our last orders for tasting menu is at 8pm.

Please inform a member of the team if you have any dietary requirements or allergies.

Please note we cannot guarantee free from allergen products as we use and prepare all 14 allergens in our kitchens. 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.