



THE
GLASSHOUSE
AT CROMLIX

Tasting Menu

Tasting Menu - **£115pp**

Wine Pairing - **£65pp**

Canapes, Bread & Olives

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Denhead Farm Scottish Asparagus, Stuffed Morel, Egg Yolk Purée, Cromlix Estate Wild Garlic (D,E,Sd)

Gusbourne Blanc de Blancs, Kent, England

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Cured Mowi Scottish Salmon Mosaic, Teriyaki Slaw, Ponzu, Furikake Beetroot, Kombu Dashi (F,S,Se,Sd)

Wild Earth Riesling, North Otago, New Zealand

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Salt Aged St Bride's Duck, Poached Rhubarb, Baked Kohlrabi, Red Chicory, 5 Spice Duck Jus (Sd)

Domaine Mongeard-Mugneret Savigny-Les-Beaune, Burgundy, France

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Montagnolo Affine, Spiced Treacle Tart, Pickled Walnuts, Quince (D,E,G,N)

Taittinger Nocturne, Champagne, France

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Valrhona Azelia 35% Chocolate, Hazelnut, Sesame, Raspberry Ripple Ice Cream (D,E,G,N,S,Se)

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, and where possible produce comes from our kitchen gardens or the 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.