



THE  
**GLASSHOUSE**  
AT CROMLIX

## Dinner Menu

### Nibbles

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

### Starters

Miso Broth, Sesame Salad, Peterhead Crab - **£10.00**

Scottish Oak Smoked Salmon & Crayfish Roulade, Cucumber, Fennel, Aioli - **£15.50**

Perthshire Game Bird Terrine, Pear, Glazed Grapes, Smoked Hazelnut Granola, Pain de Mie - **£14.00**

Roscoff Onion Tarte Tatin, Golden Cross Goat's Cheese Mousse, Hazelnut Purée - **£13.50**

### Main Courses

North Atlantic Halibut, Romesco, Herb Gnocchi, Winter Foraged Mushrooms - **£37.50**

Newtonmore Roe Deer Loin, Date Labneh, Cacao Nib & Peanut Crumb, Pickled Blackberries - **£37.50**

Seared North Cod & Orkney Scallop, Pomme Purée, Autumn Truffle, Langoustine & Butternut Squash Sauce - **£38.00**

Braised Scotch Short Rib of Beef, Bone Marrow, Spiced Couscous, Cauliflower Salad - **£38.00**

### Sides

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

### Salads & Pasta

Classic Caesar Salad - **£17.50**

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

Orecchiette Pasta, Mushroom & Taleggio Sauce - **£17.50**

*Add Grilled Cajun Chicken Breast (GF) - £12.00*

*Add Fresh Fillet of Sea Bream (GF) - £15.00*

*Add 100g Ribeye (GF) - £18.50*

*Add Spiced Tofu (VG) - £9.50*

### From the Grill

All our steaks are 30 day dry-aged Scotch beef from Donald Russell in Inverurie.

All served with Seasonal Baby Potatoes, Salad & Bo Tree Peppercorn Sauce.

*250g Ribeye (GF) - £43.50*

*250g Sirloin (GF) - £41.50*

*500g Chateaubriand for two (GF) - £99.00*

### Desserts

Tarte Bourdaloue, Rum & Raisin Ice Cream, Brambles - **£12.50**

Mandarin Parfait, Poached Rhubarb, White Chocolate & Matcha - **£11.50**

Valrhona Azelia 70% Chocolate, Hazelnut, Sesame, Raspberry Ripple Ice Cream - **£12.50**

Montagnolo Affine, Spiced Treacle Tart, Pickled Walnuts, Quince - **£12.00**

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.