

## Glasshouse Dinner Menu

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

### Starters

Miso Broth, Lobster Dumplings, Sesame Salad - **£10.00**

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

Perthshire Partridge & Chicken Liver Terrine, Pear, Glazed Grapes, Smoked Hazelnut Granola, Pain De Mie - **£14.00**

'Lasagna' of St. Brides Peking Duck, Walnut & Fig Jam - **£13.50**

### Mains

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

Newtonmore Roe Deer Loin, Game Pastilla, Pumpkin Pureé, Argen Prunes - **£37.50**

Seared North Sea Hake & Orkney Scallop, Pomme Pureé, Autumn Truffle, Langoustine & Butternut Sauce - **£35.00**

Braised Scotch Short Rib, Bone Marrow, Spiced Couscous, Cauliflower Salad - **£33.00**

### Desserts

Pine Nut Curd, Green Apple & Fennel Jelly, Benedictine, Spiced Pumpkin - **£12.50**

Fresh Figs, Cromlix Honey, Mascarpone Crèmeux, Hazelnut & Choux - **£11.50**

Valrhona Guanaja 70% Chocolate, Pain d'épices, Mango & Ginger - **£12.50**

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

### 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 Bass (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 (GF) - **£99.00**

### Sides

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

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.