



THE
GLASSHOUSE
AT CROMLIX

Tasting Menu

Tasting Menu - **£115pp**

Wine Pairing - **£65pp**

Canapes, Bread & Olives

-

The Cromlix Kitchen Garden Salad, Pea Panna Cotta, Ajo Blanco, Burnt Feta, Arbequina Olive Oil (D,N,S,Sd)

Gusbourne Blanc de Blancs, Kent, England

-

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

Wild Earth Riesling, North Otago, New Zealand

-

Roasted Lamb Loin, Ratatouille, Shoulder & Merguez Kebab, Courgette, Basil, Cured Anchovy (D,E,F,Mo,Sd)

Tardieu-Laurent Vacqueyras Viellies Vignes 2022, Rhone Valley, France

-

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

Taittinger Nocturne, Champagne, France

-

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

Lustau Pedro Ximénez San Emilio, Spain

-

Coffee & Petits Fours

Allergen Key - Celery (Ce), Crustaceans (C),
Dairy (D), Eggs (E), Fish (F), Gluten (G), Lupin (L)
Molluscs (Mo), Mustard (Mu), Nuts (N), Peanuts (P)
Sesame Seeds (Se), Soya (S), Sulphur Dioxide (Sd)

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.