



the garden room

snacks

Wild Hearth Sourdough <i>salted butter</i>	5
Mixed Spanish Olives	5.5
Truffle & Pecorino Mixed Nuts	7
Beetroot Hummus <i>rosemary flatbread</i>	6.5
Chicken Caesar Croquette <i>parmesan mayonnaise</i>	3ea
Scottish Brown Crab Crumpet <i>dressed white crab, fine herb salad</i>	16
Smoked Anchovy <i>pan con tomate</i>	8
Lamb Belly Skewer <i>tzatziki, salsa verde</i>	10

to start

BBQ Mackerel <i>beetroot, cucumber, ajo blanco</i>	16
Great Glen Venison Bresaola <i>charred peach, bitter leaf, nasturtium</i>	15
Twice Baked Goat Cheese Soufflé <i>garden pea fricassee</i>	14
Ham Hock & Smoked Chicken Terrine <i>pickled mushroom, parsley sauce, sourdough</i>	15
Isle of Wight Heritage Tomatoes <i>scottish buffalo mozzarella, arbequina olive oil</i>	14

to share

Whole Scottish Lobster <i>basil butter, courgette frites</i>	100
Dry Aged Scotch Porterhouse Steak 800g <i>Albert Bartlett potato, bone marrow bordelaise</i>	150
Stuffed Lamb Saddle <i>garden peas, spinach, jus gras</i>	90

to follow

Scottish West Coast Monkfish <i>yellow thai curry, wild leek & garlic shetland mussels</i>	36
Barbecued Miso Aubergine <i>green tahini, fresh chilli, coriander</i>	24
Tranche of Scottish Wild Turbot <i>dashi beurre blanc, walnut oil</i>	42
Ras El Hanout Cauliflower <i>salsa verde, pomegranate salad</i>	26
St Brides Chicken Breast <i>grilled hen of the woods, madeira sauce</i>	32

from the grill

<i>All of our grill items are served with crispy garlic & herb Albert Bartlett potatoes, garden salad & your choice of peppercorn or red wine sauce. All of our steaks are prime scotch beef aged for a minimum of 35 days & cooked over our grill.</i>	
Prime Scotch Sirloin Steak 280g	55
Prime Scotch Ribeye Steak 250g	55
Prime Scotch Fillet Steak 227g	65
North Ayrshire Pork Loin Chop <i>puy lentils, pedro ximenez sauce</i>	40

sides

Roasted Beetroots, Plum, Sangria	7
Crispy Garlic & Herb Potatoes	6
Caesar Dressed Cos Lettuce	10
Broccolini, Smoked Almond Romesco	8
The Garden Room Salad	6
Creamy Mash Potato	6
Hand Cut Chips	7
Fries	6

to finish

Baked Lemon Tart <i>Scottish raspberry sorbet</i>	12
Buttermilk Rice Pudding <i>rhubarb, zabaglione</i>	11
Scottish Strawberry Pavlova <i>elderflower, meringue</i>	12
Artisan Cheese Plate <i>traditional accompaniments</i>	18

If you have any allergies/dietary requirements, please speak to a member of the team. A discretionary 12.5% service charge will be added to your final bill, 100% of which goes to our team members.

the
garden
room