



THE
GLASSHOUSE
AT CROMLIX

TO START

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| Wild Mushroom Dashi (V, VG, GF) Soya Pickled Shiitake Fritters | £10.50 |
| Crispy Gressingham Duck Pastilla Baba Ghanoush, Medjool Dates | £12.50 |
| Scottish Hot Smoked Salmon & Crab Pea Panna Cotta, Focaccia Croutons, Granny Smith Apple | £14.50 |
| Pork & Pistachio Pate Brioche, Golden Raisins, Roasted Spiced Cauliflower | £12.50 |
| IOW Tomato & Pomegranate Salad (V) Labneh, Muhammara, Dukkah, Cashews | £11.00 |

NIBBLES

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| Bread (V, VG) | £3.00 |
| Olives (V, VG, GF) | £4.50 |

TO FOLLOW

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| Scottish Chicken & Guinea Fowl (GF) Borlotti Bean Puree, Mustard Cream Sauce, Wild Mushrooms | £30.00 |
| West Coast Scottish Cod (GF) Hand Dived Scallop, Aubergine Caponata, Sauce Bourride | £32.50 |
| Roasted Heritage Carrots (V, VG) Green Couscous, Tahini Sauce, Tabbouleh | £25.50 |
| Seared Fillet of Monkfish (GF) Risotto of Smoked Haddock & Bacon | £35.00 |
| Assiette of Perthshire Lamb Apple, Peas & Broad Beans | £33.50 |

SIDES

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| Seasonal Greens, Creamy Mash, Truffle Mash, Buttered Steamed Potatoes, Lobster Mash, Garden Salad, Hand Cut Chips | £5.50 each |
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SALAD & PASTA

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| Classic Caesar Salad | £10.50 |
| Cromlix Roasted, Raw (V, VG, GF) & Pickled Vegetable Bowl Lentils, Baba Ghanoush, Seeds | £12.50 |
| Charred Tenderstem Broccoli (V, VG) Tahini Dressing, Roasted Hazelnuts, Bulgar Wheat, Toasted Sesame Seeds | £11.50 |
| Pea & Ricotta Ravioli (V) Summer Truffle | £12.50 |
| Fresh Pasta with Puttanesca Sauce Olives, Capers, Anchovies | £12.00 |

ADD TO ANY OF THE ABOVE

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| Grilled Chicken Breast (GF) | £10.00 |
| Fresh Fish (GF) | £12.00 |
| 100g Ribeye (GF) | £17.00 |

FROM THE GRILL

All our steaks are Scotch and dry aged for a minimum of 28 days from Donald Russell in Inverurie. Served with Seasonal Vegetables, Baby Potatoes, Salad & Bo Tree Peppercorn Sauce.

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| 250g Ribeye (GF) | £41.00 |
| 250g Sirloin (GF) | £39.00 |
| 200g Fillet (GF) | £57.00 |
| Cromlix Homemade Prime Cut Mini Burgers Chips, Cheese, Salad, Relish | £19.50 |

FOR TWO

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| 600g 28 Day Aged Cote de Bœuf (GF) | £85.50 |
| Twice Cooked Poussin For Two (GF) | £69.00 |

DESSERTS

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| Cromlix Mess (V) White Chocolate & Bay Mousse, Raspberry Ripple Ice Cream, Shortcake, Compote | £12.50 | Homemade Almond Croissant (V) Roasted Stone Fruit, Creme Brulee Ice Cream | £11.50 |
| Valrhona Chocolate & Hazelnut Delice Honey Ice Cream, Honeycomb, Cherry | £14.00 | Cromlix Ice Cream & Sorbets (V) Vanilla Tuile | £9.50 |
| Katy Rodgers Creme Fraiche Tart (V) Strawberry Sorbet, Kataifi Pastry | £12.00 | British & Continental Cheese Trolley Homemade Fruit Loaf, Chutney, Crackers | £15.00 |
| | | Coffee & Petit Fours (V) | £7.50 |

(V) Vegetarian (VG) Vegan (GF) Gluten Free. Please ask a member of the team if you have any dietary requirements or allergies. We endeavor 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 10% service charge will be added to your bill, 100% of which goes to our team members.

