



THE
GLASSHOUSE
AT CROMLIX

VEGETARIAN MARKET MENU

2 Courses £35 / 3 Courses £42.50

Bread & Butter (D,G,Se) **£4.50**

Olives (Sd) **£5.50**

STARTERS

Butternut Squash Velouté, Smoked Cream Cheese,
Toasted Pumpkin Seeds, Croutons, Sage (G)

Dressed Baby Gem Salad, Black Garlic Hummus Caesar,
Shaved Parmesan, Croutons (D,G)

Heritage Beetroot Salad, Black Winter Truffle,
Balsamic Onions, Candied Walnuts (D,N,Sd)

MAIN COURSES

Roasted Cauliflower Steak, Truffle Mash,
Verjus Raisins, Toasted Almond Granola (D,G,N,Sd)

Wild Mushroom Risotto, Jerusalem Artichoke,
Truffle Honey, Tarragon Oil (Sd)

Fried Tofu, Chestnut Purée, Steamed Leek,
Foraged Wild Mushroom, Tarragon (N,Sd)

DESSERTS

Chocolate Orange Torte, Mandarin Purée,
Hazelnut Feuilletine, Cointreau Ice Cream (D,E,G,N)

Selection of British & European Cheese,
Bread & Crackers (D,G)

Selection of Ice Cream & Sorbets (D,E,G)

Coffee & Petits Fours (D,E,N,S,Sd,Se) £7.50

LIGHT LUNCHES & GRILL

SALADS

Garden Salad (Mu, S) **£14.50**

Tenderstem Broccoli, Hazelnuts,
Chilli & Garlic (N,Se,Sd) **£16.50**

Waldorf Salad **£17.00**
Blue Cheese, Walnuts, Grapes (D,Mu,N,Sd),

FRESH CIABATTA

Served with Crisps, Salad & Homemade Pickles

Scottish Clava Brie & Cranberry (D,G,Sd) **£11.00**

Fresh Rocket Salad

SIDES

Seasonal Greens

Steamed Potatoes

Mixed Leaf Salad

Chips

Herb Mash

Truffle Mash **£6 each**

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 inform a member of the team if you have any dietary requirements or allergies.

We endeavor to use local produce whenever we can. Where possible produce comes from our Kitchen Gardens or the Cromlix Estate.

A discretionary 12.5% service charge will be added to your bill, all of which goes to our team members.