



THE
GLASSHOUSE
AT CROMLIX

Tasting Menu

Tasting Menu - **£115pp**

Wine Pairing - **£65pp**

Canapes, Bread & Olives

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Duo of Rabbit, Stuffed Saddle, Confit Leg Terrine, BBQ Leek, Pickled Walnut, Red Wine Jus (D,E,G,N,Sd)

Gusbourne Rose, Kent, England

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

Wild Earth Riesling, North Otago, New Zealand

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Duo of Scottish Wild Venison, Salt Baked Celeriac, Brassicas, Elderberry, Hazelnut (D,E,G,Mu,N,Sd)

Tardieu-Laurent Gigondas 2022, Rhone Valley, France

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

Taittinger Nocturne, Champagne, France

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Lemon Parfait, Lemon Curd, Nutmeg Sorbet, Shortbread Crumb, Meringue, Nutmeg Glass (D,E,G)

Ats Cuvée Late Harvest Tokaji

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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.