

# the garden room

## snacks

Wild Hearth Sourdough <i>smoked butter</i>	5
Mixed Spanish Olives	5.5
Truffle & Pecorino Mixed Nuts	7
Rosemary Flatbread <i>beetroot hummus</i>	6.5
Spring Cabbage Wrap <i>pickled fennel, burnt onion, sesame dressing</i>	6
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
Cumbrae Oyster <i>apple cider mignonette or champagne granita</i>	4.5ea

## sandwiches

*All served with hand cut chips & garden salad*

Cromlix Club <i>chicken, bacon, fried egg, tomato, baby gem</i>	20
Mortadella Focaccia <i>pistachio pesto, scottish buffalo mozzarella</i>	18
Smoked Salmon on Rye <i>dill and lemon cream cheese, pickled cucumber</i>	18
Avocado Club <i>fried egg, tomato, baby gem</i>	18

## caviar

*served with hash brown, lemon crème fraîche*

30g N25 Umai Classic	105
30g N25 Oscietra Réserve	180

## to share

Whole Scottish Lobster <i>basil butter, courgette frites</i>	100
Dry Aged Scotch Bone In Ribeye <i>bone marrow bordelaise</i>	110
Dry Aged Scotch Fillet Wellington <i>sauce perigueux</i>	120
Whole North Coast John Dory <i>smoked tomato &amp; scallop roe sauce</i>	88
Stuffed Lamb Saddle <i>lamb's kidney, spinach, jus gras</i>	90

## from the grill

Dry Aged Scotch Sirloin Steak 10oz <i>peppercorn sauce</i>	40
Dry Aged Scotch Rump Picanha 8oz <i>beef fat chimmichurri</i>	36
Dry Aged Scotch Denver Steak 8oz <i>sauce diane</i>	30
Grilled Lions Mane Mushroom <i>madeira sauce</i>	28

## sides

Grilled Hispi, Masala Sauce	8
Roasted Beetroots, Plum, Sangria	7
Crispy Garlic & Herb Potatoes	6
Caesar Dressed Baby Gem Lettuce	10
Broccoli, Smoked Almond Romesco	8
Grilled Leeks, Whipped Ricotta	8
The Garden Room Salad	6
Creamy Mash Potato	6
Hand Cut Chips	7
Koffman Fries	6

## lunch set menu

Monday to Saturday Lunch

2 course £40  
3 course £45

## to start

Smoked Haddock Velouté <i>baked haddock, leek &amp; potato</i>
Twice Baked Goat Cheese Souffle <i>heritage tomato, black olive</i>
Smoked Chicken & Ham Hock Terrine <i>pickled mushroom, parsley, grilled sourdough</i>

## to follow

Corn Fed Chicken Breast <i>grilled broccolini, smoked almond romesco</i>
North Atlantic Cod <i>fresh style pea, buttered baby potatoes</i>
Ras El Hanout Cauliflower <i>salsa verde, pomegranate salad</i>

## to finish

Scottish Strawberry Eton Mess <i>crushed meringue, strawberry compote</i>
Dark Chocolate Torte <i>hazelnut, salted caramel</i>
Artisan Cheese Selection <i>traditional accompaniments (£8 supplement)</i>

*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.*