



THE
GLASSHOUSE
AT CROMLIX

Dinner Menu

Nibbles

Bread (G) **£5.50** | Olives **£5.50** | Harissa Nuts (N,P) **£5.50**

Starters

Cured Mowi Scottish Salmon Mosaic, Teriyaki Slaw, Ponzu, Furikake Beetroot, Kombu Dashi (F,S,Se,Sd) **£17.00**

Duo of Rabbit, Stuffed Saddle, Truffled Leg Terrine, BBQ Leek, Pickled Walnut, Truffle Jus (D,E,G,N,Sd) **£16.50**

Heritage Tomato Tart, Basil Pesto, Goat Curd, Black Olive Caramel, Tomato Consommé (D,E,G,Sd) - **£16.00**

The Cromlix Kitchen Garden Salad, Pea Panna Cotta, Ajo Blanco, Burnt Feta, Arbequina Olive Oil (D,N,S,Sd) - **£16.50**

Main Courses

Puddledub Pork Duo, Confit Turnip, Cromlix Honey, Pork Fat Caramel Apple, Sauce Diable (D,Mu,S,Sd) - **£38.50**

Brown Butter Poached Cod Loin, Saffron Potatoes, Mussels, Clams, Bouillabaisse Sauce (D,F,Mo,Sd) - **£38.50**

Salt Aged Creedy Carver Duck, Poached Rhubarb, Baked Kohlrabi, Red Chicory, 5 Spice Duck Jus (Sd) - **£39.50**

Miso Glazed Aubergine, Green Tahini Sauce, Fresh Red Chilli, Black Garlic Hummus, Charcoal Lavash (G,S,Se) - **£32.00**

Sides

Seasonal Greens (D), Steamed Potatoes (D), Mixed Leaf Salad (Mu, Sd), Chips, Herb Mash (D), Truffle Mash (D) -
£6.00

Salads

Classic Caesar Salad (D,F,Sd) - **£17.50**

Charred Tenderstem Broccoli, Hazelnuts, Chilli, Garlic (N,Se) - **£16.50**

Beetroot & Chicory Salad, Beetroot Quinoa, Burnt Feta (D,N,Sd) - **£18.50**

Add Grilled Cajun Chicken Breast - £12.50

Add Fresh Fillet of Sea Bream (F) - £15.00

Add 100g Ribeye (G) - £18.50

Add Spiced Tofu (G) - £10.00

From the Grill

All our steaks are 35 day dry aged in the Himalayan Salt Vault from Edgefield Craft Butchers,
who specialise in prime Scotch beef with farm to plate provenance.

All served with Crispy Garlic Potatoes, Salad (Mu, Sd) & Peppercorn Sauce (D, Sd).

250g Ribeye (D,G,Sd) - **£44.00**

250g Sirloin (D,G,Sd) - **£42.00**

500g Chateaubriand for two (D,Sd) - **£99.00**

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.

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.