



the garden room

snacks

Wild Hearth Sourdough <i>salted butter</i>	5
Mixed Spanish Olives	5.5
Truffle & Pecorino Mixed Nuts	7
Beetroot Hummus <i>rosemary flatbread</i>	6.5
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

sandwiches

<i>All served with hand cut chips & garden salad</i>	
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 blinis, 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 Porterhouse Steak 800g <i>albert bartlett potato, bone marrow bordelaise</i>	150
Stuffed Lamb Saddle <i>garden peas, spinach, jus gras</i>	90

from the grill

All of our grill items are served with crispy garlic & herb albert bartlett potatoes, garden salad & your choice of peppercorn or red wine sauce. All of our steaks are prime scotch beef aged for a minimum of 35 days & cooked over our grill.

Prime Scotch Sirloin Steak 280g	55
Prime Scotch Ribeye Steak 250g	55
Prime Scotch Fillet Steak 227g	65
North Ayrshire Pork Loin Chop <i>puy lentils, pedro ximenez sauce</i>	40

sides

Roasted Beetroots, Plum, Sangria	7
Crispy Garlic & Herb Potatoes	6
Caesar Dressed Cos Lettuce	10
Broccolini, Smoked Almond Romesco	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 & 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.

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