



the garden room

snacks

Wild Hearth Sourdough <i>Cromlix Estate honey butter</i>	6
Mixed Spanish Olives	6
Truffle & Pecorino Mixed Nuts	7
Scottish Venison Croquetas <i>manchego custard</i>	3ea
Scottish Brown Crab Crumpet <i>dressed white crab, fine herb salad</i>	16
Crispy Potato Crisp <i>wild mushrooms</i>	8
Pork Belly Bite <i>puffed pork skin</i>	10

to start

BBQ Hand Dived Scallop <i>celeriac, apple, brown butter hollandaise</i>	18ea
Burrata & Beetroot Salad <i>beetroot quinoa, nashi pear, chicory</i>	14
Twice Baked Soufflé <i>blue cheese sauce, Waldorf salad, candied walnut</i>	14
Perthshire Game Terrine <i>pistachio, fig jam, brioche</i>	17
Cromlix Gin Cured Smoked Trout <i>cucumber, buttermilk, dill</i>	18

to share

Scottish Lobster Thermidor <i>Albert Bartlett frites, garden salad</i>	50 / 100
Prime Scotch Chateaubriand 500g <i>garlic & herb Albert Bartlett potatoes, garden salad, red wine jus & peppercorn sauce</i>	120
Roasted Creedy Carver Chicken Crown <i>hot pot, crispy chicken skin salad, tarragon café au lait</i>	84

to follow

Scottish West Coast Monkfish <i>sand carrot, chervil, vadouvan</i>	38
Pumpkin Gnocchi <i>pumpkin velouté, brassicas, pickled walnut</i>	30
Scottish John Dory Fillet <i>roasted fennel, orange, shellfish butter sauce</i>	42
Roasted Celeriac <i>BBQ leek, black truffle, hazelnut</i>	28
Scottish Roe Deer Loin <i>venison ragu, confit turnip, pickled blackberry</i>	42

from the grill

<i>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.</i>	
Prime Scotch Sirloin Steak 280g	55
Prime Scotch Ribeye Steak 250g	55
Prime Scotch Fillet Steak 227g	65
North Ayrshire Pork Loin Chop <i>roasted Estate apple</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
Triple Cooked Chips	7
Albert Bartlett Fries	6

to finish

Baked Lemon Tart <i>bramble sorbet</i>	12
Apple Crumble Rice Pudding <i>apple & cinnamon, brandy zabaglione</i>	11
Whipped Valrhona Manjari <i>Chocolate Crèmeux</i> <i>pear compote, stem ginger ice cream</i>	13
Artisan Cheese Plate <i>traditional accompaniments</i>	18

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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