



THE  
GLASSHOUSE  
AT CROMLIX

TO START

Jerusalem Artichoke Soup (GF) <i>Spink's Smoked Haddock &amp; Virginia Cured Bacon</i>	£10.50
Galantine of Corn-Fed Chicken <i>Celeriac Puree, Wild Mushroom &amp; Truffle</i>	£14.50
Homemade Pork & Pistachio Pate <i>Orange Brioche, Golden Raisins, Roasted Spiced Cauliflower</i>	£13.50
Heritage Beetroots, Baked & Pickled (V) <i>Home Smoked Ricotta, Puff Pastry Tuiles</i>	£11.50
Oban Smoked Rainbow Trout <i>Peterhead Crab &amp; Seaweed Scone, Romesco, Caviar</i>	£15.50

NIBBLES

Bread (V, VG)	£3.50
Olives (V, VG, GF)	£5.50
Nuts (V, VG)	£5.50

TO FOLLOW

Ramen of Newtonmore Venison Loin <i>Braised Haunch, Wheat Noodles, Spiced Cashews, Quails Egg</i>	£37.00
Seared Fillet of Kinlochbervie Monkfish (GF) <i>Skewered with Salchichon, Cioppino Clam Stew, Coco Beans</i>	£35.50
Grilled Megrim Sole (GF) <i>Cuttlefish Ink Risotto, Salmon &amp; Scallop Mousse</i>	£36.50
Roasted Spiced Cauliflower (V, GF) <i>Curried Raisin Puree, Puy Lentils, Harissa Almonds</i>	£26.50
St Brides Farm Duck Breast (GF) <i>Confit Leg, Sweet Potato, Pickled Plum, Coco Nib &amp; Peanut Crumb</i>	£34.00

SIDES

Seasonal Greens, Creamy Mash, Truffle Mash, Buttered Steamed Potatoes, Garden Salad, Hand Cut Chips	£5.50
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SALAD & PASTA

Classic Caesar Salad	£14.50
Cromlix Roasted, Raw (V, VG, GF) & Pickled Vegetable Bowl <i>Lentils, Baba Ghanoush, Seeds</i>	£13.50
Charred Tenderstem Broccoli (V, GF) <i>Tahini Dressing, Roasted Hazelnuts, Bulgar Wheat, Toasted Sesame Seeds</i>	£12.50
Butternut Squash & Sage Ravioli (V) <i>Winter Truffle</i>	£16.50
Fresh Pasta with Amatriciana Sauce <i>Pecorino cheese</i>	£15.00

ADD TO ANY OF THE ABOVE

Grilled Chicken Breast (GF)	£10.00
Fresh Fish (GF)	£12.00
100g Ribeye (GF)	£17.00

FROM THE GRILL

All our steaks are Scotch and dry aged for a minimum of 28 days from Donald Russell in Inverurie. Served with Bartlet Baby Potatoes, Salad & Bo Tree Peppercorn Sauce.

250g Ribeye (GF)	£41.50
250g Sirloin (GF)	£39.50
200g Fillet (GF)	£57.50
Cromlix Homemade Prime Cut Mini Burgers <i>Chips, Cheese, Salad, Relish</i>	£19.50

FOR TWO

600g 28 Day Aged Cote de Bœuf (GF)	£85.50
500g Chateaubriand (GF)	£95.00

DESSERTS

Green Apple & Chai Mille-feuille (V) <i>Apple Crumble Ice Cream, Apple Tuile</i>	£12.50	Cromlix Tiramisu (V) <i>Coffee Cake, Marsala, Mascarpone Ice Cream, Raisins, Chocolate Mousse</i>	£11.50
Warm Sesame Sponge (V) <i>Douglas Fir Ice Cream, Chestnut Caramel, Sesame Tuile</i>	£12.00	Cromlix Ice Cream & Sorbets (V) <i>Vanilla Tuile</i>	£9.50
Salted Caramel Custard Tart (V) <i>Clementine Sorbet</i>	£11.00	British & Continental Cheese Trolley <i>Homemade Fruit Loaf, Chutney, Crackers</i>	£15.00
		Coffee & Petit Fours (V)	£7.50

(V) Vegetarian (VG) Vegan (GF) Gluten Free. Please ask a member of the team if you have any dietary requirements or allergies. We endeavor to use local produce whenever possible. Where possible produce comes from our kitchen gardens or Cromlix estate. Please be understanding if certain items are not available as our produce is purchased or picked daily. A discretionary 10% service charge will be added to your bill, 100% of which goes to our team members.

