

the garden room

snacks

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

sandwiches

All served with hand cut chips & garden salad

Chicken Salad Focaccia *lemon &.herb mayonnaise, cucumber, lettuce*	20
Mortadella Focaccia *pistachio pesto, scottish buffalo mozzarella*	20
Smoked Salmon Focaccia *dill cream cheese, mustard dressing, red onion*	20
Mediterranean Veg Focaccia *grilled & marinated vegetables, smoked almond romesco*	20

to share

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

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. Our executive chef works closely with our selected butchers to offer you the very best steaks, 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 *roasted Estate apple*	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

lunch set menu

Monday to Saturday Lunch

2 course £40
3 course £45

to start

Roasted Celeriac Velouté
black truffle, toasted hazelnut

Whipped Chicken Liver Parfait
Cumberland Sauce, pain d'epice

Scottish Smoked Salmon
horseradish cream, cucumber, capers

to follow

Roasted Partridge
parsnip, chestnut purée, nashi pear

Fillet of Sea Bream
Albert Bartlett potatoes, compressed apple, dill buttermilk sauce

Pumpkin Gnocchi
pumpkin velouté, brassicas, pickled walnut

to finish

Chocolate Orange Torte
hazelnut praline, Cointreau ice cream

Yoghurt Parfait
bramble, garden lemon verbena

Artisan Cheese Selection
traditional accompaniments (£8 supplement)

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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