



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 Chip <i>wild mushrooms</i>	8
Pork Belly Bite <i>puffed pork skin</i>	10

sandwiches

<i>All served with hand cut chips & garden salad</i>	
Chicken Salad Focaccia <i>lemon & herb mayonnaise, cucumber, lettuce</i>	20
Mortadella Focaccia <i>pistachio pesto, scottish buffalo mozzarella</i>	20
Smoked Salmon Focaccia <i>dill cream cheese, mustard dressing, red onion</i>	20
Mediterranean Veg Focaccia <i>grilled & marinated vegetables, smoked almond romesco</i>	20

to share

Scottish Lobster Thermidor <i>Albert Bartlett fries, garden salad</i>	50/100
Prime Scotch Chateaubriand 500g <i>garlic & herb Albert Bartlett potato, 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

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 <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

lunch set menu

Monday to Saturday Lunch

2 course £40

3 course £45

to start

Roasted Celeriac Velouté <i>black truffle, toasted hazelnut</i>
Duck Leg Rillettes <i>fig jam, endive, toasted brioche</i>
Beetroot & Chicory Salad <i>beetroot quinoa, nashi pear, pickled walnut</i>

to follow

Corn Fed Chicken Breast <i>BBQ leek, wild mushrooms. tarragon cream</i>
Pan Fried Sea Bream <i>Albert Bartlett potatoes, compressed apple, dill buttermilk sauce</i>
Pumpkin Gnocchi <i>pumpkin velouté, brassicas, sage oil</i>

to finish

Tiramisu <i>coffee sponge, marscapone mousse</i>
Yoghurt Parfait <i>bramble, lemon verbena, meringue</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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