

The Glasshouse Restaurant

Dinner Menu

Served from 6pm

Starters

Freshly Prepared Soup of the Day

Made from Vegetables & Fish Sourced from Local Suppliers

Served with a Crusty Bread Roll

£3.95

Ham Hough Terrine

Served with a Crusty Roll and Spiced Pear Chutney

£4.95

North Atlantic King Scallops

Wrapped in Pancetta and served with Black Pudding and a Pea Puree

£8.95

Glazed Goats Cheese

Served with a Beetroot Salsa and Micro Herb Salad

£5.50

Shetland Isle Mussels

Served in a Garlic and White Wine Sauce with Garlic Bread

£5.95

Tempura Prawns

Served with a Vierge Dressing, Dressed Endive and Pea Shoots

£7.95

Smoked Duck Salad

Served with Pear and Blue Cheese with a Pistachio Dressing

£6.95

Brioche

Served with Asparagus, Poached Egg and a Red Pepper Coulis

£5.25

*If you have a food allergy, intolerance or sensitivity,
Please inform your server upon arrival and they will be able to suggest the best dishes for you.*

Mains

Rump of Perthshire Lamb

Served with Turnip and Potato Dauphinoise, Minted Pea Puree, Sautéed Beetroot
And a Lamb Jus
£14.95

Roast Duck Breast

Served with Sweet Potato Mash, Buttered Green Vegetables and a Puy Lentil Sauce
£15.95

Roast West Coast Cod

Marinated in Honey, Thyme, Garlic, Ginger, Coriander and Lime and is served with Sautéed Potatoes,
Julienne of Vegetables & an Oyster Sauce
£13.95

Blade of Beef

Served with Boulangère Potatoes, Haggis Parcel, Roast Vegetables and a Red Wine Jus
£13.95

5oz Beef Fillet Medallion

Sourced from Falleninch Farm in Stirling

Served with Tempura Prawns, Parmentier Potatoes, Sautéed Portobello Mushrooms
and a Garlic, Tomato & Parsley Butter
£19.95

Strips of Grampian Chicken Penne Pasta

In a Tomato & Chilli Sauce with Chorizo, Peppers, Onions and served with Garlic Bread
£10.95

Sea Trout Fillet

Served with Salmon and Crayfish Crushed Potatoes, Braised Fennel and a Vierge Dressing
£13.95

Grampian Chicken Breast

Stuffed with Olives, Feta Cheese, Roast Tomatoes and Basil
Served with a Fondant Potato, Asparagus and a Chive Cream Sauce
£12.95

Pork Fillet on a Trio of Croutons

(Pate, Black Pudding and Apricot Chutney)

Served with a Spring Onion Mash, Green Beans Wrapped in Pancetta
And a Dijon Mustard & Parsnip Puree
£13.95

Sea Bream

Served with Lyonnaise Potatoes, Kale, Red Onion and a Mussel, Lemon & Dill Cream Sauce
£13.95

Fish Curry

(Salmon, Cod, Scallops, & King Prawns)

Sourced from local Fishmongers

Served with Savoury Rice and Naan Bread
£12.95

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From The Grill

9oz Sirloin Steak
£22.00

9oz Rib Eye Steak
£21.00

Our Steaks are sourced from Buccleuch Estates, providing Scotch Beef that has been grass fed and traditionally matured for a minimum of 28 days.

7oz Salmon Fillet
£20.00

All Grill items are served with Hand Cut Chips, Tomatoes and Portobello Mushrooms

Vegetarian Options

Broad Bean and Asparagus Risotto
Served with Rocket and Parmesan Shavings
£10.95

Filo Pastry Basket
Filled with Wild Mushrooms, Courgette & Aubergine in a Mustard Cream Sauce
Served with Savoury Couscous
£10.95

Vegetable and Cashew Nut Curry
Served with Savoury Rice and Naan Bread
£10.95

Sauces & Sides

Peppercorn Sauce, Diane Sauce or Blue Cheese Sauce

Buttered New Potatoes, Mixed Vegetables, Chips, Onion Rings or Garlic Bread
£2.95 each

Vegetables sourced locally & sauces made on premises from local ingredients

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Desserts

Chocolate Tart

Served with Marinated Oranges and Vanilla Ice Cream

£5.25

White Chocolate and Raspberry Parfait

Served with Tuile Biscuits

£5.25

Banana and Lemon Syrup Sponge

Served with Custard

£5.25

Selection of Cheese

Served with Biscuits, Quince Jelly and Chutney

£6.95

Sticky Toffee Pudding

Served with Toffee Sauce & Ice Cream

£5.25

Peach & Lemon Cheesecake

Served with Chantilly Cream

£5.25

All desserts made on premises with ingredients sourced from local suppliers

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