

Gleneagles Townhouse Menu

BREAD & SNACKS

Company Bakery Sourdough – Edinburgh cultured butter, Blackthorn sea salt — 8
Lamb Croquette – black garlic, pickled mustard — 8
Spring Tartlet – peas, broad beans, feta — 7
Lobster Chawanmushi – tomato dashi, seaweed tapioca — 8
0% Amaretti Fizz – Lyre's Amaretti 0%, charred lemon, Wild Idol alcohol free sparkling — 12

SCOTTISH SEAFOOD STARTERS

West Coast Scallop – crispy pig, black pudding, celeriac, apple — 20
Crispy Langoustines – kataifi, wild garlic emulsion — 21
Dressed Crab – grilled brioche, apple, celery — 18
Cured Stonebass Tartar – kefir, pepper dulse, capers — 19

STARTERS

Chicken & Ham Hock Terrine – piccalilli, grilled brioche — 16
Burrata – smoked beetroot, yoghurt, nuts & seeds — 16
Oxtail Tortellone – spring vegetables, consommé — 15
Spicy Raw Beef – pickled shimeji, egg yolk, beef dripping toast — 19 (large with fries — 29)
British Asparagus – almond, preserved lemon — 13
Heirloom Beetroots – pear, pickled mustard seeds — 14

MAINS

Cod Royale – salt cod beignet, rainbow chard, sea herbs — 29
Roast Stuffed Chicken Breast – asparagus, broad beans, morels — 29
Spring Lamb Cannon – croquette, black garlic — 38
Ricotta Agnolotti – courgette, macadamia, basil — 18
300g Tweed Valley Sirloin – Koffman fries, green peppercorn sauce — 48
Spiced Aubergine – tahini, cured lemon, pickled chilli — 18
Spring Risotto – peas, broad beans, wild garlic — 18
Halibut – white asparagus, morels, mussel velouté — 38

FOR THE TABLE

Koffman Fries – Blackthorn sea salt, rosemary — 6
Beef Dripping Carrot – labneh, hemp seed granola — 6
Pomme Purée — 7
Tenderstem Broccoli – pickled chilli, hazelnut — 7
Spring Salad – sherry vinaigrette, anchovy, Grana Padano — 7
Seasonal Greens — 6

SHARING

Whole Roast Bream – charred spring onion, brown shrimp butter, lilliput capers — 55
Tweed Valley Chateaubriand – Koffman fries, béarnaise — 95

SIGNATURE DRINKS

Spence Spritz – Pampero Blanco rum, plum, ginger, allspice, Crémant — 15
Townhouse G&T; – Tanqueray 10 gin, rosehip, rowan berries, grapefruit, Fever Tree tonic water — 15

All prices are inclusive of VAT at 20%. A discretionary service charge of 12.5% will be added to your bill.

Please notify your server of any allergies or dietary restrictions. Not all ingredients are listed, and the absence of allergens cannot be guaranteed.

All fish, tea and coffee are locally or sustainably sourced.