

At The Estate Room, we believe that every meal is an occasion to savour.
In the words of Auguste Escoffier,

Good food is the foundation of true happiness.

Our chefs prepare each dish with the finest ingredients and attention to detail. We invite you to relax and enjoy the ambiance as we prepare your meal. Please note that exceptional dining requires time, and your patience is appreciated.

Your culinary journey with us will be worth every moment.
Chef Wayne and his team wish you

Bon appétit!

*A discretionary service charge of 10% will be added to your bill.
Please speak to a team member if you feel this was not warranted and it will be removed.*

We do our best to cater to certain dietary requirements or allergies; however, it is possible we may not be able to accommodate all requests. Please note that our kitchen is not allergen free and cross contamination may occur. For more information about allergens, please speak to our team members. Kindly note that we are only able to provide one bill per table. Thank you for your understanding.

gf - gluten free | gfo - gluten free option | v - vegetarian | ve - vegan | veo - vegan option available



BREAD BASKET

Rustic breads and homemade butter

£5.95



PORK PRESSE

calvados, burnt apple gel, pickled shallots, sumac dusted brioche (gfo)

£11.95

SHAVED AGED HIGHLAND BEEF

peppers and herb salad, aromatic herb dressing (gf)

£13.95

SEARED KING SCALLOP

crab and celeriac remoulade tartlet, smoked roe bisque

£14.95

CONFITS OF CURED SALMON

marinated shimeji mushrooms, citrus, garden peas (gf)

£12.95

GRILLED OCTOPUS

Dauphinoise potato, tomato and lime compote, caviar, saffron mayonnaise (gf)

£13.95

GOATS CHEESECAKE

mixed beets, glazed pear, baby leaves, roasted hazelnuts (v)

£11.95

GARDEN VEGETABLE SALAD

black olive tapenade, small leaves, peppered avocado, rice paper roll (gf/ve)

£12.50



Main Courses

MONKFISH

wakame scented rice, miso and mirin broth, pak choi, shiitake (gf)
£29.95

VENISON MEDALLIONS

potato & shallot tartlet, wilted spinach, port wine & thyme jus
£31.50

CHICKEN SUPREME

bread & chorizo stuffing, burnt shallots, market vegetables, butternut squash puree,
roast chicken and thyme jus
£25.95

ROASTED TOFU

coconut Thai green curry, greens, steamed rice (gf/ve)
£22.95

SCOTTISH RUMP OF LAMB

lemon thyme & mint garden pea puree, herbed potato spheres, blackberries, Scottish
chanterelle, rich port wine jus (gf)
£31.50

SCOTTISH SEAFOOD RAGOUT

scallop, salmon, prawn, mussels, white fish, tomato and fennel sauce,
scented with saffron & finished with Pernod, croute (gfo)
£28.95

AGED HIGHLAND BEEF FILLET

crispy pork belly bites, honey glazed carrot, leeks, truffle scented potatoes (gfo)
£39.00



BUTTERED BABY VEGETABLES

£6.95

MIXED GREENS

£5.95

BABY GEM AND PARMESAN SALAD

£4.95

POMMES DAUPHINOISE

£6.95

STEAMED BASMATI RICE

£6.95

Desserts

GLAZED LEMON TART

berry puree, vanilla creme (v)
£9.95

HEATHER HONEY PANNACOTTA

tuile, Highland rhubarb and strawberry soup (gfo/v)
£9.95

LIME AND GINGER MACERATED SEASONAL FRUIT

blood orange sorbet, spiced ginger bread (gfo/veo)
£10.95

BELGIAN CHOCOLATE CREMEUX

almond sweet short crust biscuit, chocolate biscuit crisps, mango salad (v)
£10.95

THE ESTATE ROOM'S RASPBERRY DELIGHT

Scottish raspberries, crispy puff pastry, whisky pastry creme, raspberry sorbet (v)
£10.95

SCOTTISH FARM HOUSE CHEESES

crackers, Loch Rannoch grape chutney (gfo/v)
£15.95