

WELCOME

Welcome to the Glasshouse Restaurant and thank you for choosing to dine with us!

Locally sourced, family-run, and always freshly-made, The Glasshouse's delicious selection of food, drink and snacks is designed to change with the seasons – providing you with the freshest and tastiest selection of dishes, from pub classics to fine dining specialities.

By sourcing only the best local suppliers, we ensure that only the freshest ingredients make it onto your plate. This allows for innovation in the Kitchen and a menu that changes as the Seasons transform throughout the year. Most recently winning the **'Best Fine Dining Restaurant'** at the Scottish Food Awards, we hope you enjoy your dining experience with us. Please see our provenance card to find out more about our where we source our produce.

LOCAL PRODUCE SUPPLIERS

J. PIERONI & SONS | BRAEHEAD FOODS | PREMIER PRODUCE
MCLAYS FOODS | FERRIS CAFÉ | ITALIAN AROMA COFFEE | REIDS
BLACKTHORN SALT | LOCHLEA WHISKY | J.R. FINE FOODS

ROWALLAN CASTLE WEDDING & EVENTS



Recently crowned the **'Best Wedding Team'** and **'Best Wedding Package'** our 19th Century Castle can be exclusively hired for weddings & events, providing the perfect setting for any celebration.

For more information –
katy@rowallancastle.com

ROWALLAN OLD CASTLE

Winner of the Herald Property Awards for Best Renovation in Scotland, our Old Castle offers an entirely unique experience.

Find us on Airbnb to plan your next Scottish adventure.



LIVE ON THE ROWALLAN ESTATE

Looking to move?

Scan the QR code to discover your new home within the picturesque grounds of the Estate.

Show home now available for viewings!



WEEKEND SPECIALS



Rowallan Sunday Roast

Sundays are about to get a whole lot better with the launch of our new Sunday Roast sharing boards!

A delicious portion of Rosemary & Blackthorn Salted Roast Loin of Scottish Beef accompanied with Duck Fat Garlic, Roasted Potatoes, Smoked Applewood Cauliflower Cheese Gratin, Honey Roasted Caraway Carrots, Buttered Tender Stem Broccoli, Horseradish Fluffy Yorkshire Puddings & a Jug of Rich Red Wine Jus.

All for only £18.95pp.

Steak & Wine

Every Friday from 12pm onwards, our popular Steak & Wine Deal will be running. Enjoy Two 8oz Sirloin Steaks cooked your way with Rosemary & Sea Salt Chips, Confit Tomato, Garlic Mushrooms, Crisp Dressed Salad, Onion Rings with a sauce of your choice. Paired with a Carafe of House Wine.

£48 for two people.



Glasshouse Restaurant Vouchers



Our restaurant vouchers are the perfect gift! Available to collect seven days a week from the restaurant. Gift a delicious Afternoon Tea or a spend of your choice to redeem at The Glasshouse – valid for a full year from date of purchase. Scan the QR Code to purchase your vouchers now!



PLANNING A SPECIAL OCCASION?

Rowallan Castle Estate is the perfect choice for a private function. From Corporate to Family Occasions, we have a number of catering options available you can be sure that our team will create a bespoke package to suit your requirements for that special occasion. To find out more about what we have on offer please ask your server for more details or email katy@rowallancastle.com



@GlasshouseRowallan



@the.glasshouse.restaurant



aaron@rowallancastle.com



THE GLASSHOUSE AT ROWALLAN CASTLE MENU

Rowallan Castle Estate
Kilmaurs, East Ayrshire
KA3 2LP

01563 572 678
www.rowallancastle.com

BREAKFAST

SERVED 9AM-11.30AM - 7 DAYS A WEEK

Hot Filled Roll

Ayrshire Bacon | Sausage | Potato Scone | MacSween's Haggis
Graham's Dairy Fried Egg | Stornoway Black Pudding
£3.25
Additional fillings + 50p

Toasted American Bagel

Chorizo | Spinach | Gruyere Eggs | Sriracha Sauce
£9.25

Homemade Whole Meal Toast & Farmhouse Eggs (gf)

Poached, Fried or Scrambled | Dairy Butter
£5.95
Add Smoked Scottish Salmon + £4.00.

Full Scottish

Ayrshire Bacon | Slice Sausage | Potato Scone | MacSween Haggis
Graham's Dairy Fried Egg | Stornoway Black Pudding | Tomato
Button Mushrooma
£10.95

Poached Eggs on Toasted English Muffin with Fresh Hollandaise (gf)

Benedict with Ham £9.95
Royal with Smoked Salmon £10.95 (pesc)
or Florentine on Wilted Spinach £8.95 (v)

French Toast (gf)

Fried Eggly Bread | Grilled Ayrshire Bacon | Maple Syrup
£9.95.

Homemade Griddle Cakes

Freshly made Pancakes | Blueberry Compote | Grilled Ayrshire Bacon
Maple Syrup
£9.95

Porridge

Scottish Oats cooked in Skimmed Milk | Dehydrated Berries | Maple
Syrup £7.00

AFTERNOON TEA

Available to book seven days a week, come & enjoy a delicious selection of finger sandwiches, homemade wellingtons & five pieces of home-baking all prepared freshly at the Estate.



**CLASSIC
AFTERNOON TEA
£17PP**

**PROSECCO
AFTERNOON TEA
£19PP**

**COCKTAIL
AFTERNOON TEA
£25PP**

Please note we require 24 hours' notice for all bookings & please let us know of any dietary requirements.



THE GLASSHOUSE

SEASONAL MENU

AVAILABLE SEVEN DAYS A WEEK

Two Courses - £27.95pp // Three Courses - £31.95pp

STARTERS

West Coast Brown Crab Cakes

Japanese Crumb | Lime Aioli | Endive

Salad of Smoked Farmhouse Chicken

Passionfruit Dressing | Rocket Leaf | Parmesan

Terrine of Potato and Smoked Applewood Cheddar

Parma Ham | Balsamic Glaze | Black Olive Tapenade

Freshly Prepared Soup of the Day

Served piping Hot with Warm Farmhouse Bread & Dairy Butter

MAINS

Noisettes Of Scottish Lamb

Wild Mushroom Farce | Pomme Anna | Wild Garlic | Thyme Jus

Pan Seared Sea Trout

Asparagus | Potato Purée | Spinach | Basil Cream Velouté

Farmhouse Chicken Breast

Sweet Carrot Purée | Fondant Potatoes | Curly Kale | Chicken Sauce

Wild Mushroom & Garlic Risotto

Parmesan | Rocket | Black Truffle Oil

DESSERTS

Forced Rhubarb and Basil Brûlée

Rowallan Bakery Shortbread

Lemon & Passionfruit Tart

Ferris Coconut Ice Cream

Dark Chocolate Fondant

Blood Orange Compote

Selection of Scottish Cheeses

Served at Room Temperature with Dairy Butter and Rosemary Crackers

Please speak to your server if you have any allergies or intolerances

FAVOURITES

AVAILABLE SEVEN DAYS A WEEK FROM 12PM

Rowallan Steak Mince Burger (gf)

Tomato | Relish | Gherkin | Gem Lettuce

Rowallan Crispy Chicken Burger (gf)

Gem Lettuce | Lemon Mayonnaise
Both served with a Toasted Pretzel Bun | Hand Cut Chips | House Slaw
£15.95
+ Smoky Applewood Cheddar - £2.00

Sandwich of the Day

Served on a Rosemary & Sea Salt Focaccia | Skinny Fries
£8.95
Add Seasonal Soup - £2.00

Double Cheddar Macaroni (gf)

Pancetta & Parsley Crumb | Garlic Focaccia | Tangy Sweet Salad
£13.50

Prime Scottish Steak and Chips (gf)

6oz Aged Sirloin | Rockette & Red Onion Salad | Hand Cut Chips
£16.95

Choose a Sauce:

Diane | Green Peppercorn | Garlic Butter | Bearnaise
£2.00

Cajun Chicken Breast (gf)

Braised Rice | Sweet Curry Sauce | Charred Broccoli
£15.95

Troon Harbor Beer Battered Haddock (pesc)

Tartar Sauce | Salad | Lemon | Hand Cut Chips | Blackthorn Salt
£17.95

Warm Tossed House Salad (gf)

Smothered in Passion Fruit Dressing | Chorizo
Stornoway Black Pudding | Pancetta | Garlic Croutons | Poached Egg
Parmesan.
£13.95

Crispy Tempura

Salad and Sweet Chili Sauce (gf)
Chicken (s) £7.95 (m) £13.95
Prawn (s) £7.95 (m) £13.95
Vegetable (s) £7.95 (m) £13.00

Sides

Hand Cut Chips - £3.95
Truffle and Parmesan Hand Cut Chips - £4.25
Skinny Fries - £3.75
Chili and Parmesan Skinny Fries - £4.25
Cajun Spiced Skinny Fries - £4.25