

# number one

Number One is open Thursday - Monday from 6 pm  
(closed Tuesday and Wednesday)

Booking is recommended, please see Reception or Concierge for assistance  
Dress code smart casual, no Sportswear please

## **Sample 3 Course Dinner Menu**

Available as an alternative to our 7 course Tasting Menu  
Please kindly state on booking if your preference is for our 3 course Dinner Menu

### **Selection of Canapes**

#### **Starter**

Gleneagles Estate partridge, leg ballotine, leek, parsley, sourdough  
Aged Acquerello risotto, 36-month parmesan, cauliflower

#### **Main Course**

Shetland halibut, artichoke, red pepper marmalade, courgette  
Hopetoun Estate roe deer saddle, sausage, celeriac dauphine

#### **Dessert**

Selection of Artisan cheese  
Maracaibo 65% chocolate, Yellow Bourbon coffee, hazelnut  
Pumpkin souffle, gingerbread, pumpkin seed praline

### **Sweetie Trolley**

**3 Course Dinner Menu: £99 per person**

*A discretionary service charge of 12.5% will be added*

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## Sample 7 Course Tasting Menu

Available Thursday - Monday  
(closed Tuesday and Wednesday)

Selection of Canapes

**Ullapool Brown Crab**  
coastal herbs, almond, dill

**Pittenweem Lobster**  
dumpling, coriander, bisque

**Gleneagles Estate Partridge**  
leek, parsley, sourdough

**Shetland Halibut**  
beurre blanc, Oscietra caviar

**Hopetoun Estate Roe Deer**  
saddle, sausage, celeriac

**Selection of Artisan Cheese**  
*(£15 per person or £30 to share)*

**Balmoral Honey**  
yoghurt, honeycomb

**Pumpkin Souffle**  
gingerbread, pumpkin seed praline

Sweetie Trolley

**7 Course Tasting Menu      £125 per person**

**Sommelier's Matched Wines**

**Tasting Wines £85**  
**Prestige Wines £135**

*A discretionary service charge of 12.5% will be added*