

# NORTON HOUSE

HOTEL & SPA

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## Welcome to The Brasserie

Norton House was built in 1838, although the Norton estate is mentioned in the royal charters of King David II around seven centuries ago.

A peaceful history leads us to 1883 when the estate was acquired by the Ushers brewing family, who's fame and prominence still resonate in the city of Edinburgh today. The Usher's family parties held at the house were lavish and full of welcome.

Almost 130 years on, occasions and celebrations still resound in our house.

In 1999, the hotel became part of the Handpicked family and set out to offer the upmost luxury and service to guests from around the world.

We encourage guests to relax and indulge in all we have to offer and hope it won't be too long before we see you again

**Graeme Shaw**  
Executive Chef

**Rebecca Main**  
Restaurant Manager



One AA Rosette for  
Culinary Excellence

**A discretionary service charge of 12.5% will be added to your bill.**

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.

*Hand*PICKED  
HOTELS

SEASONAL MENU

STARTERS

**Braised oxtail ravioli 12**

Mustard seed, wild garlic, pickled shallot (570 kcal)

**In-house cured Scottish salmon 12**

Carrot salad, sugar snap peas (356 kcal)

**Cream of pea & broccoli soup 10**

Crispy prosciutto, warm ciabatta, butter (422 kcal)

**Hand-dived Orkney scallops 19**

Rhubarb, elderflower radish salad, lemon & caper dressing (341 kcal)  
(4.00 supplement for dinner inclusive)

**Burrata salad 12**

Strawberries, basil, balsamic dressing, roasted sunflower seeds (347 kcal)

**Classic caesar salad 10**

Prosciutto, parmesan, croutons (437 kcal)  
Add chicken 2.5 (64 Kcal) Add smoked salmon 3.5 (57 Kcal)

**Plant-based new season tomatoes (vg) 10**

Tomato consomme, smoked cucumber, kohlrabi, ponzu jelly (114 kcal)

**Plant-based carrot salad (vg) 9**

Spiced ginger dressing, coriander, golden raisins, croutons (272 kcal)

**Plant-based carrot & coriander soup (vg) 10**

Warm ciabatta, vegan butter (374 kcal)

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AFTER DINNER DRINKS ON THE ROCKS

**Baileys Irish Cream 8.5**

Irish cream liqueur flavoured with cream, cocoa and Irish whiskey

**Benedictine 5**

Herbal liqueur produced in France, flavoured with twenty-seven flowers, berries, herbs, roots, and spices

**Disaronno 4.75**

Amber-coloured liqueur with a characteristic almond taste, although it does not actually contain almonds

**Hennessy XO 25**

Rich, spicy, complex and truly historical Cognac

**Highland Park 12yo 6.5**

12 Year Old single malt whisky is spicy and well-rounded, packed with the flavours of sun-kissed Seville oranges and rich fruitcake spiced with cinnamon, nutmeg and cloves

AFTER DINNER SIGNATURE COCKTAILS

**Old Fashioned 13**

Maker's Mark bourbon muddled with brown sugar sugar and orange bitters

**Espresso Martini 13**

The ultimate pick me up. Vodka, coffee liqueur and espresso

**Ushers Whisky Mac 13**

Whisky, ginger wine, shaken with lemon and honey then topped with a smoky whisky

**Kumquat Margarita 13**

Tequila, kumquat liqueur, agave nectar and fresh lime juice. A handful new twist on a Mexican classic

**GRILL**

**Native Scottish lobster Half 35** (981 kcal) **Whole 54** (1241 Kcal)  
Grilled béarnaise sauce, pommes frites, tomato & parmesan salad  
(15.00 supplement on whole lobster for dinner inclusive)

**John Gilmour & Sons dry-aged ribeye steak 227g 35**  
Cherry vine tomatoes, shallot puree, mushroom, shallot & lamb's  
lettuce salad, triple cooked chips (880 kcal)

**John Gilmour & Sons dry-aged sirloin steak 227g 34**  
Cherry vine tomatoes, shallot puree, mushroom, shallot & lamb's  
lettuce salad, triple cooked chips (827 kcal)

**Chateaubriand for two 85**  
Cherry vine tomatoes, shallot puree, mushrooms, shallot & lambs  
lettuce salads, triple cooked chips (1625 kcal)  
(20.00 supplement for dinner inclusive)

**STEAK SAUCES**

3.5 each

**Peppercorn** (115 kcal)  
**Blue cheese** (350 Kcal)  
**Béarnaise** (431 Kcal)

**SIDES**

4.5 each

**Honey & sesame carrots** (173 kcal)  
**Tenderstem broccoli & sugar snap peas** (190 kcal)  
**Skinny fries** (248 kcal)  
**Triple cooked chips** (334 kcal)  
**Sweet potato fries** (165 kcal)  
**Brown butter new potatoes** (203 Kca )  
**Leafy garden salad** (74 Kcal)  
**Warm ciabatta, butter, olive oil, balsamic** (481 Kcal)  
**Brown butter new potatoes** (203 kcal)

**DESSERTS**

**Strawberry and cream (gf) 10**  
Vanilla panna cotta, elderflower, white balsamic (477 kcal)

**Cream cheese mousse 10**  
Beetroot sorbet, vanilla (375 kcal)

**Valrhona chocolate delice 10**  
Blood orange sorbet (642 kcal)

**Granny smith apple tart tatin 10**  
Thyme & mascarpone sorbet (423 kcal)

**Lemon verbena tart 10**  
Sunflower seed, sour cream & lemon sorbet (553 kcal)

**Petit fours 2.5** (506 kcal)

**Plant based valrhona chocolate mousse (vg) 10**  
Blood orange sorbet (364 kcal)

**Plant-based new season rhubarb tart (vg) 10**  
Ginger ice cream (423 kcal)

**Plant-based selection of sorbets (vg) 8**  
(240 kcal)

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## SELECTION OF BRITISH CHEESE

### British Cheeseboard

Oatcakes, chutney, pear jelly, grapes

**4 cheeses (761 kcal) 14**

### Westcombe Cheddar

One of three cheeses classed as 'Artisan Somerset Cheddar' by Slow Food UK, Westcombe Cheddar is a handcrafted, traditional clothbound cheddar made from unpasteurised milk in the hills of East Somerset.

### Perl Las Blue

Perl Las is a superb blue cheese, golden in colour, with a creamy, gentle salty taste that grows stronger with maturity. This blue veined cheese differs from most bold British blues. First a rich creaminess followed by a short saltiness then the blue tones with a delicate lingering flavour.

### Spewood Ewe's cheese

Spewood is a hard-pressed cheese made from unpasteurised ewe's milk with a vegetarian rennet. The cheese is matured for nine months with a thin, natural rind.

This cheese is often compared to Pecorino, Manchego and even Parmigiano Reggiano, the cheese has a well-developed, nutty flavour with elements of sweet and savoury and a supple texture.

### Cotswold Brie

Cotswold Brie is a delicious white, soft moulded cheese, produced from organic milk. It has rich creamy, clean and fresh taste, and while it continues to develop flavour over its life, it doesn't become a pungent cheese.

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## MAIN COURSES

### Shetland salmon 27

Bisque, cherry vine tomatoes, samphire, prawn and salmon cannelloni (436 kcal)

### Pan-roasted chicken breast 26

Lemon stuffed wing, asparagus, tenderstem broccoli, madeira, potato fondant (947 kcal)

### West coast cod fillet 23

Wild leek veloute, ratte potatoes, charred broccoli (376 kcal)

### Handmade tagliatelle 22

Seasonal herbs, sugar snap peas, asparagus, broad beans, parmesan, lemon, crème fraîche (873 kcal)

### Lamb loin 30

Braised lamb shoulder potato, courgette, shallot, lamb jus (768 kcal)

### Plant-based sweet onion pastry tart (vg) 18

Cherry vine tomatoes, asparagus, tenderstem broccoli, balsamic dressing (511 kcal)

### Plant-based penne pasta (vg) 18

Seasonal tomatoes, wild leek, vegan cheese (505 kcal)

### Plant-based pan-fried soya strips (vg) 20

Courgette puree, broad beans, mustard seed, fondant potato, carrot dressing (352 kcal)