

# NORTON HOUSE

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HOTEL & SPA



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Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.

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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, whose 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 utmost 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

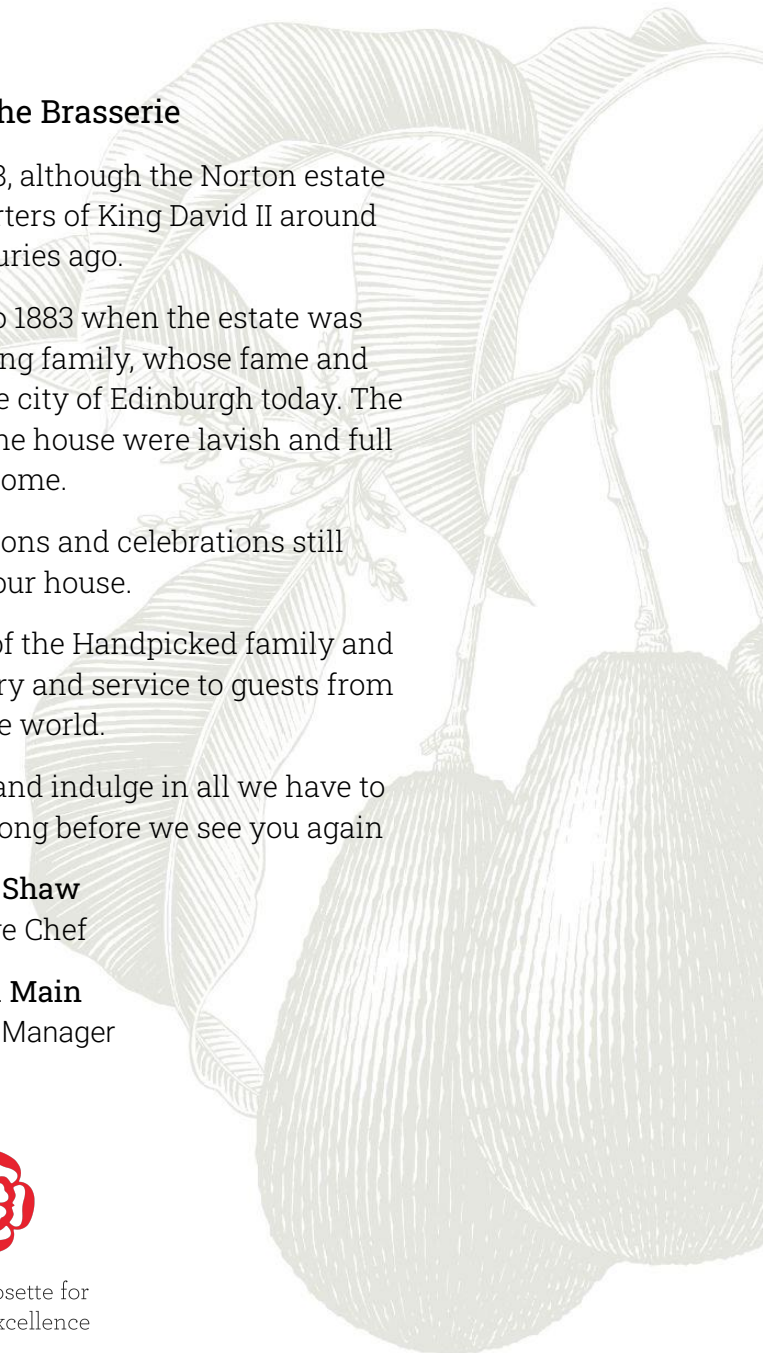
**Graeme Shaw**  
Executive Chef

**Rebecca Main**  
Restaurant Manager



One AA Rosette for  
Culinary Excellence

*Hand*PICKED  
HOTELS



## SEASONAL MENU

### STARTERS

#### Braised oxtail ravioli 12

Mustard seed, pickled shallot, spring onion, wild garlic oil (570 kcal)

#### Scottish salmon ceviche 12

Ponzu & honey dressing, mango, cucumber, sesame cracker (308 kcal)

#### Cream of pea and broccoli soup 10

Crispy prosciutto, warm ciabatta, butter (422 kcal)

#### Hand-dived Orkney scallops 19

Peas, little gem lettuce, lemon, smoked dashi (266 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)

#### Isle of Wight heritage tomatoes (vg) 10

Tomato consomme, smoked cucumber, kohlrabi, citrus soy jelly (114 kcal)

#### Carrot salad (vg) 9

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

#### Carrot and 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 purée, mushroom, shallot & lamb's  
lettuce salad, triple cooked chips (880 kcal)

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

**Chateaubriand for two 85**  
Cherry vine tomatoes, shallot purée, 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 and sesame carrots (173 kcal)

Tenderstem broccoli (190 kcal)

Skinny fries (248 kcal)

Triple cooked chips (334 kcal)

Sweet potato fries (165 kcal)

Brown butter Jersey royal potatoes (203 kcal)

Leafy garden salad (74 kcal)

Warm ciabatta, butter, olive oil, balsamic (481 Kcal)

DESSERTS

**Vanilla panna cotta 10**  
Strawberries and cream, 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 and mascarpone sorbet (423 kcal)

**Sunflower seed tart 10**  
Lemon verbena, sour cream and lemon sorbet (911 kcal)

**Valrhona chocolate mousse (vg) 10**  
Blood orange sorbet (364 kcal)

**New season cherry tart (vg) 10**  
Chocolate sorbet (878 kcal)

**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.

Spenwood Ewe’s cheese

Spenwood 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 it’s life, it doesn’t become a pungent cheese.

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MAIN COURSES

Shetland salmon 27

Bisque, cherry vine tomatoes, samphire, seafood cannelloni (436 kcal)

Pan-roasted chicken breast 26

Lemon stuffed wing, summer squash purée, tenderstem broccoli, madeira, potato fondant (782 kcal)

West coast cod fillet 25

Jersey royal potatoes, charred broccoli, fish velouté, dulse (376 kcal)

Handmade tagliatelle 22

Heritage tomatoes, Grana Padano, lemon, black pepper, spinach (979 kcal)

Lamb loin 30

Braised lamb shoulder potato, courgette, shallot, broad beans, lamb jus (779 kcal)

Sweet onion pastry tart (vg) 18

Cherry vine tomatoes, squash, tenderstem broccoli, balsamic dressing (525 kcal)

Penne pasta (vg) 18

Seasonal tomato sauce, spinach, vegan cheese (518 kcal)

Pan-fried soya strips (vg) 20

Courgette puree, broad beans, mustard seed, fondant potato, sherry vinegar reduction (349 kcal)