

The Brasserie



While you wait

Roasted chorizo links	£3.50
Garlic and rosemary focaccia	£3.50
Kalamata olives	£3.50
Red pepper hummus	£2.50
Watermelon, feta and balsamic	£2.50

Full board of everything for £12.50

Salads

Caesar Parmesan, croutons, crispy pancetta, soft boiled egg	£8/15.50
Nicoise salad (v) Gem lettuce, soft poached egg, tomato, olive, green beans, anchovies, potato, basil	£7.50/15
Marinated heritage tomato (vg) kalamata olives, torn basil, toasted seeds, croutons	£7.50/13

Add John Ross Jnr. smoked salmon or chicken for £2.50

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.

To Start

Summer sweet pea and mint soup (vg) Crisp focaccia bread	£7
Cajun tempura squid Sesame, spring onion, citrus mayonnaise	£7.85/£15.75
Chicken liver parfait, prune and Cognac compote Toasted brioche	£7.50
John Ross Jnr. Scottish smoked salmon Capers, picked shallots, lemon	£9.50
Haggis, neeps and tatties Famous Grouse whisky pepper sauce	£6.75/13.50
Marinated heritage tomato Bloody Mary gel, kalamata olives, basil, bocconcini	£7.50

Main Courses

Corn fed chicken Asparagus, herb buttered new potatoes, smoked bacon sauce	£18.50
Gremolata crusted West Coast cod Fennel, broad beans	£18
Slow roasted Scottish pork belly Wholegrain mustard mash, onion and apple chutney	£18
Risotto verde Summer vegetables, Parmesan, baby leaf salad	£16
Tomato and basil tart (vg) Caramelised onion, confit garlic, summer vegetables	£16
Norton chicken burger Toasted pretzel bun, tomato, lettuce, mature Scottish cheddar, gherkins, red onion, hand cut chips, burger relish	£16.50
Falafel and spinach burger (v) Toasted Kaiser bun, tomato, lettuce, gherkins, red onion, hand cut chips, burger relish	£15

Hand Picked Favourites

Hand Picked Burger Toasted pretzel bun, mature Scottish cheddar, bacon, tomato, lettuce, gherkins, red onion, hand cut chips, burger relish	£16.50
The beef is selected and produced from cattle which have been fed on natural grass-based diets that produce our very own exclusive burger, using only the finest cuts - fillet, sirloin and rib.	

Crispy battered East Coast haddock Minted peas, hand cut chips, tartare sauce, lemon	£16.50
35 day dry aged sirloin steak approx.: 224g Hand cut chips, confit plum tomato, flat cap mushroom, watercress salad	£27.50

We source our beef from Donald Russell, Scotland's finest butcher. They say: always grass-fed. Always traditionally matured. Always hand cut. Because nothing else will do.

From the Grill

All served with hand cut chips, confit plum tomato, flat cap mushroom and watercress salad.

35 day dry aged chuck-eye steak approx.: 224g	£19.50
35 day dry aged ribeye steak approx.: 224g	£29
Steak sauces	£2.50 each
Peppercorn Garlic butter	
Grilled Scottish salmon Nicoise salad	£19.50

An optional service charge of 10% will be added to your bill. Guests staying on our dinner, bed and breakfast rate have an allocation of £35 per person towards dinner (excludes beverages).

A Potted History

Norton House was built in 1840, though its earliest known inhabitants were the Usher family who bought the house in 1883. The Ushers were famous Scottish brewers who enlarged the estate over the years until it was sold in 1951 upon the death of Colonel Sir John Usher, the 3rd Baronet of Norton & Wells. The family retained the farmland however, which still comprises a significant part of the 55 acre estate.

With sympathetic and neutral 21st century décor that makes the most of its original features, Norton House still retains much of its past, with eclectic marble pillars and a sweeping oak panelled staircase in the entrance hall showcasing the hotel's unique heritage and character.

Guests will still find William de Morgan tiles in the lounge - the original dining room - along with an intricate gold detail on the ceiling and the cornicing. Whilst the Lounge is popular for Afternoon Teas, light bites and drinks, dining at Norton House is now enjoyed in the Brasserie which in contrast to the period detail in the lounge is a modern, light and bright dining room. Under the leadership of our Executive Head Chef Graeme Shaw, the Brasserie offers a menu of traditional Scottish fare with a contemporary, elegant twist, so guests and local diners can enjoy a taste of Edinburgh created from the very best local, regional ingredients.

Sides

Triple cooked chips
Tenderstem broccoli and carrot with ginger and garlic
Mixed leaf salad
Skinny fries
Herbed mash potato
Onion rings
Herbed new potatoes
£3.50 each