

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, 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

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

French onion soup 12

Parmigiano Reggiano, crispy onion, warm bread & whipped butter
(405 kcal)

King prawn tortelloni 12

Shellfish bisque, samphire & dill (151 kcal)

Hand-dived Orkney scallops 19

Jerusalem artichoke, pomegranate, sorrel, smoked scallop roe seasoning
(258 kcal)
(4.00 supplement for dinner inclusive)

Burrata salad 12

Grilled courgette, watermelon, balsamic vinegar (353 kcal)

Barber's 1833 vintage cheddar souffle 12

Roast shallot purée, pickled grapes, sable biscuit crumb (218 kcal)

Cured Scottish trout 12

Beetroot, orange, avocado, lapsang souchong tea (382 kcal)

Ham hough terrine 11

Kohlrabi salad, homemade sourdough (342 kcal)

Ginger & chilli dressed soya strips (vg) 10

Miso glazed sweetcorn, roast sunflower seeds, micro salad (397 kcal)

Potato & leek soup (vg) 10

Warm bread & vegan butter (334 kcal)

Zalmon sashimi (vg) 10

Beetroot, orange, avocado, lapsang souchong tea (64 Kcal)

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AFTER DINNER DRINKS ON THE ROCKS

Baileys Irish Cream 7.5

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 5

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

Hennessy XO 26.5

Rich, spicy, complex and truly historical Cognac

Highland Park 12yo 7.25

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

GRILL

Native Scottish lobster Half 39 (1433 kcal) **Whole 59** (1797 kcal)
Pommes frites, lemon & dill butter, cucumber, saffron & golden raisin salad
(15.00 supplement on whole lobster for dinner inclusive)

John Gilmour & Sons dry-aged ribeye steak 340g 46
Triple cooked chips, smoked garlic marinated tomato, flat cap mushroom, pangrattato, pickled golden beetroot salad (1519 kcal)

John Gilmour & Sons dry-aged sirloin steak 340g 46
Triple cooked chips, smoked garlic marinated tomato, flat cap mushroom, pangrattato, pickled golden beetroot salad (1305 kcal)

Chateaubriand for two 85
Triple cooked chips, smoked garlic marinated tomato, flat cap mushroom, pangrattato, pickled golden beetroot salad (2207 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 (123 kcal)

Skinny fries (248 kcal)

Triple cooked chips (334 kcal)

Sweet potato fries (286 kcal)

Leafy garden salad, mustard and orange dressing (74 kcal)

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

DESSERTS

Rum baba 8
Stem ginger & banana ice cream (337 kcal)

Cardamom parfait 8
Apple sorbet & sorrel (273 kcal)

Valrhona chocolate mousse 9
Earl grey ice cream, bergamont (401 kcal)

Pear mousse 8
Caramelia, pear sorbet (710 kcal)

Granny Smith apple tart tatin 10
Blackberry & mascarpone ice cream (297 kcal)

Valrhona chocolate cremeux (vg) 9
Blood orange, passionfruit sorbet (232 kcal)

Pineapple sweet pastry tart (vg) 8
Coconut ice cream (221 kcal)

Selection of sorbets (vg) 8
(229 kcal)

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SELECTION OF BRITISH CHEESE

British Cheeseboard

Oatcakes, pear & ginger chutney, fig jelly, grapes

4 cheeses 15 (649 kcal)

Strathdon blue

Rory Stone is best known for making traditional Scottish cheeses, such as caboc and crowdie, but Strathdon had more in common with the kind of soft, spicy blues made by the French and Italians. Milder than Stilton with a golden paste dotted with pockets of greeny-blue mould, it is sweet, piquant and has a steely finish.

Auld Reekie

A two day curd cheese is smoked over whisky barrel shavings, named after Scotland's capital, Edinburgh. A mild, fresh and creamy textured cheese with a mildly smoky aftertaste.

Cairnsmore Ewes

Produced by Galloway Farmhouse Cheese at their Milliaries Farm in Sorbie. Cairnsmore Ewes has a firm texture like Cheddar but moister. Aromatic and nutty, with the sweetness of caramel and burnt toffee, the cheese ripens in seven to nine months and is only made from April to October.

Minger

Made by Highland Fine Cheeses in Tain, Scotland, Minger is a soft washed rind cheese with a mildly pungent aroma that you would expect from this type of cheese. The texture is soft and silky with a satisfying ooze when the cheese is cut, giving way to a strong, yet not aggressive flavour.

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MAIN COURSES

Shetland salmon 25

Creamed leeks, baby turnips, granny smith apple (708 kcal)

Confit corn-fed chicken leg 24

Butternut squash, roast shallot, rich chicken jus, crispy grains (419 kcal)

Peterhead monkfish fillet 27

Thai coconut velouté, pak choi, spring onion, kaffir lime, mango (422 kcal)

Pork fillet 25

Spiced pork belly sacchetti, celeriac, tenderstem broccoli, orange, rich pork sauce (789 kcal)

Perthshire roe deer loin 28

Parsnip bread sauce, winter cabbage, golden raisins, raspberry vinegar glaze (372 kcal)

Handmade pappardelle 20

Roasted red pepper sauce, charred sweet corn, chilli oil (1092 kcal)

Celeriac risotto (vg) 19

Roast radish, pickled celery, pumpkin seeds, almond cream (831 kcal)

Harissa spiced puy lentils (vg) 19

Carrots, fennel, coriander, dill yogurt dressing (385 kcal)

Ginger & chilli dressed soya strips (vg) 20

Miso-glazed sweetcorn, roast sunflower seeds, salad leaves (595 kcal)