NORTON HOUSE
HOTEL & SPA

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.

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Hand PICKED
HOTELS

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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 Hand Picked 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

Callum Birks
Food and Beverage Manager

Two AA Rosettes for
Culinary Excellence

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AFTER DINNER DRINKS ON THE ROCKS

Glengoyne 21 Years Old £22
Christmas cake in a whisky glass with generous notes of honey, rich fruit, and cinnamon.

The Hearach £8
From the Isle of Harris Distillery. Offering gentle peat smoke, orchard fruits, ginger, vanilla, and floral honey.

Tamdhu 18 year old £19
Matured exclusively in Oloroso sherry oak casks. Delivering a rich, mouth coating profile of dried fruits, chocolate, and warming spice.

Michel Forgeron Hors d'Age Cognac £20
Created from rare cognacs, aged from 40 years to over 50 years in French oak barrels. Sweet spice aromas and notes of gingerbread, cinnamon, and candied orange.

Hennessy XO £30
Rich, spicy, complex and truly historical Cognac

Baileys Irish Cream £8
Irish cream liqueur flavoured with cream, cocoa and Irish whiskey

AFTER DINNER COCKTAILS

Old Fashioned £15
Maker's Mark bourbon muddled with brown sugar and orange bitters

Espresso Martini £15
The ultimate pick-me-up. Vodka, coffee liqueur and espresso

Ushers Whisky Mac £15
Glenlivet whisky, Crabbie's green ginger wine, shaken with lemon and honey then topped with smoky Laphroaig whisky

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DESSERTS

Dark chocolate fondant £10
Cinnamon ice cream (568 kcal)

Blackcurrant soufflé £11
Cardamom ice cream (198 kcal)

Lemon and tarragon custard tart £9
Katy Roger's crème fraîche (497 kcal)

White Chocolate delice £9
Apple, mano and Granny Smith apple sorbet (589 kcal)

Vanilla parfait (PB) £9
Roast fig, bergamot ice cream(384 kcal)

Selection of British cheeses £17*
Plum and apple chutney, quince jelly, Berkshire biscuits (680 kcal)
*(£5.00 supplement for dinner inclusive)

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SEASONAL MENU

BREAD

Warm homemade sourdough £6
Whipped butter, Highland rapeseed oil and balsamic (593 kcal)

STARTERS

Miso broth (PB) £10
Udon noodles, silken tofu, wakame seaweed, shiitake mushrooms (279 kcal)

Cured Scottish salmon £13
Beetroot, orange, homemade rye bread (618 kcal)

Devon crab and king prawn agnolotti £13
Shellfish bisque, charred corn, lemon (638 kcal)

Duck leg & liver terrine £12
Golden raisin, courgette salad, tonka bean dressing (679 kcal)

Trio of mushroom £10
Consommé, parfait croustade with soft egg, spicy tempura shimeji mushroom, yuzu emulsion (583 kcal)

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MAIN COURSES

Slow cooked pork belly £27
Apple & tamarind, salt-baked celeriac, tenderstem broccoli, smoked ham hock cannelloni, pork jus
(1107 kcal)

Grass-fed sirloin of beef £32
Slow cooked oxtail, potato rosti, bordelaise, pickled shallot, seasonal cabbage (683 kcal)

Rack of lemon sole £35
Tartare hollandaise cream sauce, confit potatoes, braised fennel, burnt orange, oyster leaf
(698 kcal)

Corn fed chicken breast £28
Oyster mushroom, roscoff onion tarte tatin, pomme puree, creamed chicken jus, yellow mustard seeds
(938 kcal)

Rigatoni alla puttanesca £22
Caper & olive tomato sauce, Grana Padano, rocket, soft egg, lemon
(498 kcal)

Turmeric spiced cauliflower (PB) £21
Creamed lentil dahl, roasted apple, coriander (1088 kcal)

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GRILL

John Gilmour & Sons Aberdeen Angus Sirloin Steak (283g*) £53*
Triple-cooked chips, butter roasted roscoff onion, cherry vine tomatoes, red onion & watercress caesar salad (944 kcal)

John Gilmour & Sons Aberdeen Angus Ribeye Steak (283g*) £58*
Triple-cooked chips, butter roasted roscoff onion, cherry vine tomatoes, red onion & watercress caesar salad(1116 kcal)

John Gilmour Scotch Chateaubriand for two (500g*) £95*
Triple-cooked chips, butter roasted roscoff onion, cherry vine tomatoes, red onion & watercress caesar salad (745 kcal per person)

*approx uncooked weight
*(£30.00 supplement for dinner inclusive)

STEAK SAUCES

£5 each

Peppercorn (234 kcal)
Blue cheese (380 Kcal)
Béarnaise (307 Kcal)

SIDES

£5 each

Chilli, garlic and honey hispi cabbage (258 kcal)
Skinny fries (248 kcal)
Triple-cooked chips (290 kcal)
Sweet potato fries (209 kcal)
Leafy Greek salad, tomato, red onion, vegan feta, olive oil dressing (71 kcal)
Honey roasted carrots, crispy panko crumb (245 kcal)