

The Brasserie



While you wait

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| Chorizo links | £4 |
| Sun blushed and cherry tomatoes | £3.5 |
| Citrus marinated olives | £3 |
| Assorted bread rolls | £4 |
| Chilli and garlic bocconcini, balsamic glaze | £3.5 |
| Full board of everything for £15 | |

Salads

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| Caesar | £8/15.5 |
| Parmesan, croutons, crispy pancetta, soft boiled egg | |
| Roast beetroot (v) | £9/16.5 |
| Feta, baby gem, toasted seeds, fresh apple, balsamic | |
| Roast Cajun style butternut (v) | £8/15.5 |
| Baby gem, sesame, pomegranate, soya glaze | |
| Add John Ross Jnr. smoked salmon or chicken for £1.5 | |

To Start

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| Country style button and cep mushroom soup (v) | £7 |
| Truffle oil, freshly baked bread | |
| Tempura squid | £8.5/£17 |
| Sesame, spring onion, garlic mayonnaise, soya glaze | |
| Pea and ham hock terrine | £8 |
| Pea purée, roast baby beetroot, pickled baby beetroots | |
| John Ross Jnr. Scottish smoked salmon | £9/£18 |
| Capers, pickled shallots, lemon | |
| Haggis, neeps and tatties | £6.5/£12.5 |
| Famous Grouse whisky pepper sauce | |
| Lightly smoked and spiced lentils | £7 |
| Flaked Atlantic cod, mint, labneh | |

Main Courses

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| Braised Scottish lamb shank | £24 |
| Creamy polenta, spinach | |
| Pan fried gnocchi (v) | £16.5 |
| Roast Jerusalem artichoke purée, pickled shallots, sage, Isle of Mull cheddar | |
| Confit Gressingham duck leg | £21.5 |
| Carrots, baby turnip, pickled turnip, vegetable broth | |
| Butternut, barley and seed risotto (v) | £14.5 |
| Goats cheese, baby leaf salad | |
| Roast corn fed chicken breast | £18.5 |
| White bean and chorizo cassoulet | |
| Scottish salmon fillet | £18.5 |
| Roast beetroot, wholegrain mustard, celeriac purée | |
| Norton chicken burger | £16.5 |
| Toasted pretzel bun, tomato, lettuce, mature cheddar, gherkins, red onion, hand cut chips, burger relish | |
| Falafel and spinach burger (v) | £16.5 |
| Toasted Kaiser bun, tomato, lettuce, gherkins, red onion, hand cut chips, burger relish | |

Hand Picked Favourites

Hand Picked Burger **£16.5**

Toasted pretzle bun, mature Scottish cheddar, bacon, tomato, lettuce, gherkins, red onion, hand cut chips, burger relish

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 **£16.5**

Minted peas, hand cut chips, tartare sauce, lemon

35 day dry aged sirloin steak approx.: 224g **£27.5**

Hand cut chips, confit plum tomato, flat cap mushroom, watercress salad

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 **£19.5**

35 day dry aged ribeye steak approx.: 224g **£26.5**

Steak Sauces **£2.5 each**

Peppercorn
Garlic butter

Whole North Sea plaice **£23**

Lemon caper butter, shallot and new potatoes

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 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 Head Chef, 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, seasonal ingredients.

Sides

Triple cooked chips

Herb buttered cauliflower, broccoli, carrots

Mixed leaf salad

Skinny fries

Creamy mashed potato

Onion rings

£3.5 each

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).

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.