

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 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

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

Confit corn-fed chicken raviolo 11

Egg yolk, asparagus, tarragon, lemon (508 kcal)

In-house cured Scottish salmon 13

Melon broth, yuzu, dill, cucumber, katsuobushi oil (400 kcal)

Duck leg terrine 12

Cherries, duck ham, duck-fat brioche (523 kcal)

Burrata 13

New season greens, basil, sourdough, extra virgin olive oil (621 kcal)

Hand-dived Orkney scallops 19

Potato purée, champagne, sea vegetables, sorrel (1007 kcal)
(4.00 supplement for dinner inclusive)

Sweet pea soup 10

Crème fraîche, garden salsa verde, warm bread and herb butter
(469 kcal)

Spring vegetable broth (vg) 10

Seasonal vegetables, orzo pasta,
warm ciabatta & sunflower butter (186 kcal)

Zalmon (vg) 10

Melon broth, yuzu, dill, cucumber (230 kcal)

Ginger and chilli dressed soya strips (vg) 10

Miso-glazed sweet corn, roast sunflower seeds, salad leaves (397 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

Macallan 15yo 16.5

15 year old single malt whisky. Double cask, aged in sherry-seasoned American and European oak. With flavours of sweet raisin, sultana, cinnamon and nutmeg, alongside creamy vanilla

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 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

John Gilmour & Sons dry-aged ribeye steak 340g 46

Triple-cooked chips, roast cherry vine tomatoes, BBQ maitake mushroom, balsamic watercress salad (1136 kcal)

John Gilmour & Sons dry-aged sirloin steak 340g 46

Triple-cooked chips, roast cherry vine tomatoes, BBQ maitake mushroom, balsamic watercress salad (914 kcal)

Chateaubriand for two 500g 85

Triple-cooked chips, roast cherry vine tomatoes, BBQ maitake mushrooms, balsamic watercress salad (619 kcal per person)
(20.00 supplement for dinner inclusive)

Whole native Scottish lobster 60 (1785 kcal)

Pommes frites, lemon and dill butter, cucumber and tomato salad
(20.00 supplement for dinner inclusive)

STEAK SAUCES

3 each

Peppercorn (115 kcal)

Blue cheese (350 Kcal)

Béarnaise (431 Kcal)

SIDES

5 each

Honey and caraway seed carrots (177 kcal)

Buttered seasonal green vegetables (131 kcal)

Skinny fries (248 kcal)

Triple-cooked chips (290 kcal)

Sweet potato fries (286 kcal)

Herby Jersey royal potatoes (246 kcal)

Leafy garden salad, mustard and orange dressing

(74 kcal)

Warm homemade sourdough, herb butter, highland rapeseed oil and balsamic (1121 kcal)

DESSERTS

Valrhona chocolate mousse 9

Earl Grey ice cream, bergamot (401 kcal)

Yorkshire rhubarb 10

Vanilla panna cotta, stem ginger (469 kcal)

Passionfruit soufflé 9

Mango Crème Anglaise, clotted cream ice cream (316 kcal)

Granny Smith tarte tatin 10

Calvados smoked milk ice cream (925 kcal)

Mille-feuille 9

Cherry, vanilla, pepper, Luxardo and mascarpone sorbet (507 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 Cheese Board

Oatcakes, pear and ginger chutney, fig jelly, grapes

4 cheeses 15 (649 kcal)

Strathdon Blue

Tain-based cheesemaker Rory Stone is best known for making traditional Scottish cheeses, such as caboc and crowdie, but Strathdon has 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.

Clara Goats Cheese

Made in Worcestershire and sprinkled with a layer of ash, which makes a telling contribution to the final flavour and texture. The paste is dense and creamy with a buttery flavour cut through with lemony notes and hints of freshly cut grass before it unfolds into a long savoury finish. The dark grey rind contrasts against the brilliant white paste making Clara the star of any show. The soft red fruits of a Tuscan rosé make for a dreamy drink match.

Morangie Brie

Artisan brie made in Tain in the Scottish Highlands.

Morangie brie is encased in an edible bloomy rind and has a rich creamy paste with elegant mushroomy and grassy undertones. Its silky texture melts in your mouth when fully ripe leaving a pleasant aftertaste.

Anster Cheddar

Anster is a farmhouse cheddar made with cow's milk from Fife Scotland by the St Andrews Farmhouse Cheese Company, uses raw milk from its home-bred herd of Holstein Friesian cows, which graze on the fields overlooking the Firth of Forth. A fresh and crumbly textured cow's milk cheese. Acidic, sharp with a fruity finish.

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MAIN COURSES

Creedy Carver duck breast 30

Carrot, puy lentils, crispy grains, honey & pink peppercorn, rich duck sauce (820 kcal)

Dry-aged sirloin of beef 30

Basil Hollandaise, roast cherry vine tomato, grelot onion, courgette, tasty paste (394 kcal)

Normandy Poussin crown 26

Wild garlic, asparagus, broccoli, potato and parmesan croquette, chicken jus (736 kcal)

Shetland salmon 26

Jersey royals, herb purée, confit fennel, pea, beurre blanc (909 kcal)

Peterhead monkfish fillet 27

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

Hand-made fresh spaghetti 20

Salsa verde, parmigiano reggiano, garden greens, lemon (1330 kcal)

Spaghetti (vg) 19

Salsa verde, cheese, garden greens, lemon (1246 kcal)

Harissa spiced lentils (vg) 19

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

Falafel and spinach burger (vg) £19

Brioche bun, smoked tomato relish, lettuce, red onions, pickles, crispy onion, mayo, skinny fries (778 kcal)