

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



Two AA Rosettes 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

BREAD

Warm homemade sourdough £5
Whipped butter, Highland rapeseed oil and balsamic (1221 kcal)

STARTERS

Sweetcorn raviolo £11
Wild mushrooms, mushroom consommé, chive (243 kcal)

Cured Peterhead mackerel £11
Cucumber, apple, Katy Rodgers' crème fraîche (335 kcal)

Smoked Applewood cheddar soufflé £11
Cheese sauce, red onion chutney (361 kcal)

Braised veal £12
Pickled vegetables, black pepper, toasted homemade sourdough (521 kcal)

Hand-dived Orkney scallops £19
Roasted cauliflower, chicken wing demi glacé (347 kcal)
(£4.00 supplement for dinner inclusive)

White potato soup £10
Warm ciabatta & whipped butter
(449 kcal)

Carrot & sesame soup (vg) £10
Warm ciabatta & vegan butter
(215 kcal)

Zalmon (vg) £10
Beetroot, orange, mustard dressing (130 kcal)

Vegan feta salad (vg) £10
Cauliflower & apple (425 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

SELECTION OF BRITISH CHEESE

British Cheese Board

Selection of oatcakes and crackers, pear & ginger chutney, fig jelly, grapes

4 cheeses £15 (966 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

Hereford lamb loin £30

Braised lamb ragu, confit potato, courgette, fresh oregano (574 kcal)

Corn-fed chicken breast £26

Wild mushrooms, creamed chicken jus, tarragon, potato pavé (534 kcal)

West coast cod fillet £26

Jerusalem artichoke, lemon beurre noisette, crispy oats, spinach (689 kcal)

Creedy Carver duck breast £30

Fried polenta, roasted beetroot, Scottish brambles, rich duck jus (541 kcal)

Halibut fillet £30

Shellfish bisque, clams, potato and cucumber (474 kcal)

Hand made fresh gnocchi/vegan gnocchi £20

Autumn squash, lemon butter, sage (1016 kcal)

Harissa spiced puy lentils (vg) £19

Roasted aubergine, black garlic, red onion chutney, lemon yogurt, coriander (544 kcal)

GRILL

John Gilmour & Sons 35 day dry-aged ribeye steak 340g £43

Triple-cooked chips, butter-roasted portabella mushroom, cherry tomatoes, parmesan, onion & watercress salad (895 kcal)

John Gilmour & Sons 35 day dry-aged sirloin steak 340g £43

Triple-cooked chips, butter-roasted portabella mushroom, cherry tomatoes, parmesan, onion & watercress salad (941 kcal)

Chateaubriand for two 500g £85

Triple-cooked chips, butter-roasted portabella mushroom, cherry tomatoes, parmesan, onion & watercress salad (716 kcal per person)
(£20.00 supplement for dinner inclusive)

Whole native Scottish lobster £55

Rich butter sauce, crispy panko topping, pommes frites, tomato & parmesan salad (1477 kcal)
(£20.00 supplement for dinner inclusive)

STEAK SAUCES

£3 each

Peppercorn (166 kcal)

Blue cheese (380 Kcal)

Béarnaise (431 Kcal)

SIDES

£5 each

Harissa roasted carrots, lemon yogurt (175 kcal)

Chilli & garlic tenderstem broccoli (175 kcal)

Skinny fries (248 kcal)

Triple-cooked chips (209 kcal)

Potato pavé, smoked cheese (201 kcal)

Sweet potato fries (209 kcal)

Leafy garden salad, mustard & orange dressing (71 kcal)

Honey roasted sweetheart cabbage, herby crumb (189 kcal)

DESSERTS

White chocolate £9

Spiced orange, mandarin sorbet (346 kcal)

Blackcurrant soufflé £10

Crème anglaise, cardamom ice cream (669 kcal)

Malt panna cotta £9

Bramble sorbet (549 kcal)

Salted caramel mille-feuille £9

Apple sorbet (645 kcal)

Pear tarte tatin £10

Cinnamon ice cream (637 kcal)

Coconut parfait (vg) £9

Passionfruit, mango sorbet (141 kcal)

Dark chocolate mousse (vg) £9

Mint ice cream (346 kcal)

Selection of sorbets (vg) £8

(229 kcal)

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