

RESTAURANT & BAR
THE
DUNSTANE

OUR PHILOSOPHY

The finest taste of Scotland.

Dining at the Dunstane Restaurant & Bar is an exquisite and distinctive culinary experience that celebrates Scotland's finest harvest, sourced responsibly from the pristine waters and verdant landscape of the breathtaking homeland. Indulge in succulent crab, lobster & clams, freshly harvested from the Scottish seas or savour tender cuts of beef from across bountiful Scottish borders and lamb reared in the rugged Highlands.

We source from select local farms and fishermen who share our commitment to fresh, seasonal and sustainably sourced ingredients. Every dish on the menu is carefully curated and artfully presented, balancing depth, taste, texture and a deep sense of place. It's not just a narrative of culinary traditions and provenance, but a truly sensory experience.



À LA CARTE MENU

STARTERS

Hand-picked Oban crab £14

smoked salmon, caviar, Hass avocado, burnt grapefruit, brioche

Duck and foie gras terrine £16

tarragon emulsion, charred leeks, pickled shimeji, sourdough bread, prunes

Heritage beetroot £13

candied walnuts, chicory, raspberry sponge, Riesling, compressed blackberries

Artichoke velouté £9

truffle oil, artichoke crisps

MAINS

Highland rack of lamb £36

pressed potato, baked courgette, buttered kale, tomato and fenugreek sauce

Inverurie Dry-aged sirloin of beef £42

lobster ravioli, Roscoff onion, morel, bone marrow jus

North coast sea halibut £36

clams velouté, butternut squash, pimento, cauliflower

Potato and ratatouille £24

tomato fondue, crispy cavolo nero, chicory salad

DESSERTS

Pistachio brûlée £13

pistachio ice cream

Passion fruit cheesecake £12

pistachio sponge, meringue, lychee sorbet

Dark chocolate crémeux £12

hazelnut tuille, coconut gel, Scotch whisky ice cream

Selection of Scottish cheeses

Blue Murder, Morangie Brie, Scottish Applesmoke Mature Cheddar,

Arran Truckle Mustard, Black Crowdie

fruit chutney, oat crackers

Three £12 | Five £18

SIDES

Wilted Baby Spinach £6

Herb New Potatoes £5

Truffle Skin-On Fries £6

Garlic & Soya Bok Choy £7

All prices are inclusive of 20% VAT. A discretionary 12.5% service charge will be applicable.
Kindly inform us in advance if you have any food related allergies or intolerance.

SET MENU

Three courses - £50 per person

STARTERS

Hand-picked Oban crab

smoked salmon, caviar, Hass avocado, burnt grapefruit, brioche

Artichoke velouté

truffle oil, artichoke crisps



MAINS

Highland rack of lamb

pressed potato, baked courgette, buttered kale, tomato and fenugreek sauce

North Coast Sea halibut

clams velouté, butternut squash, pimento, cauliflower

Potato and ratatouille

tomato fondue, crispy Cavolo Nero, chicory salad



DESSERTS

Passion fruit cheesecake

pistachio sponge, meringue, lychee sorbet

Selection of three Scottish cheeses

Blue Murder, Morangie Brie, Scottish Applesmoke Mature Cheddar,

Arran Truckle Mustard, Black Crowdie

fruit chutney, oat crackers

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HISTORY

Built in 1852 by Alexander Black, Dunstane House was originally a grand private residence, home to the Ross family, figures of influence in Edinburgh's distilling and cultural heritage. Among them was William H. Ross, a key figure in Scotland's whisky industry and chairman of the Distillers Company Limited, the firm behind some of the country's most iconic Scotch whisky brands. The house has long been connected to Edinburgh's cultural landscape, with ties to the Ross Bandstand in Princes Street Gardens. While the original bandstand was built in 1877, it was William H. Ross who, in 1935, donated £8,000 towards its replacement— an enduring gift to the city's vibrant arts scene. Through the years, Dunstane House evolved with the city around it. It once served as a training school for the Royal Bank of Scotland before transforming into a boutique hotel in 1969.

In 2007, its story expanded with the addition of the neighboring Hampton House, creating the Dunstane City Hotel. Following extensive renovations, this historic building is now The Roseate Edinburgh, a luxury boutique hotel offering 35 elegant bedrooms, the refined Dunstane Restaurant & Bar, and beautifully appointed meetings and events spaces, continuing its legacy of warmth, hospitality and timeless charm.

