

RESTAURANT & BAR
THE
DUNSTANE

DINNER MENU

STARTERS

Veloutés, Jerusalem artichoke velouté, artichoke crisps, truffle oil £9

Home cured gin and beetroot salmon, horseradish cream, caviar, lemon gel, brioche £14

Heritage tomatoes and feta cheese, pine nuts, pitted olives, basil oil, chicory salad £12

Rabbit and chicken roulade, prune gel, pickled vegetables, brioche £12

MAIN COURSE

Highland lamb rump, rustic ratatouille, pressed potato, slow roasted shallots, watercress and broccoli gel £29

North sea halibut, clams, coco beans broth, braised salsify, samphire £31

Aberdeen beef sirloin, haggis mashed potato, brussels sprouts, confit carrots, crispy kale, black truffle jus £34

Saffron risotto, butternut squash, aged parmesan, crème fraîche, pumpkin seeds £22

SIDES

Skin on fries £5.5

Mashed potato £5.5

Mixed leaf salad £5.5

Tender stem broccoli £5.5

DESSERTS

Dark chocolate delice, raspberry sorbet, hazelnuts £12

Sticky toffee pudding, scotch caramel sauce, vanilla ice cream £12

Vanilla panna cotta, ginger crumb, mango sorbet £12

Traditional Scottish cheese, quince jelly, oat cakes, fruit chutney £15

A discretionary 12.5% service charge levied.
Kindly inform us if you have any food related allergies or intolerance.