



DESSERTS

Chocolate Hazelnut Cremeux (L, G, N, E)

Luxurious Dark Chocolate and Hazelnut Cremeux, Lime Butterscotch, Candied Hazelnuts and Vanilla bean Ice-Cream
£12.50

Cranachan Cheesecake (G, L, E)

Scottish Crowdie Cheese, Raspberry, Whisky, Oat
£12.50

Almond Flory (E, SU, G, L)

Almond, Brandy, Dried Fruit, Spice
£12.50

Chocolate Fondant (G, E, L)

Dark Chocolate Fondant with Honeycomb, Espresso Gel and Vanilla Bean Ice-Cream
£12.50

Coconut Crème Brulee (G)

Vegan Coconut milk Crème Brulee infused with Fresh Raspberries and Whisky
£12.50

Scottish Cheese Selection

Strathearn Cheese Co. is a Scottish cheese making business started by Drew Watson and Pierre Leger, created in January 2016 and operating from the Cultybraggan camp (an old WWII prisoner of war camp) near Comrie in Perthshire, Scotland.

It is the vision of Drew and Pierre to produce exciting artisan cheeses in the heart of Strathearn, using local milk supplies and local flavours.

3 Cheese Selection

Homemade Crowdie, Soft Cheese of the day, Scottish Gouda
£15.50

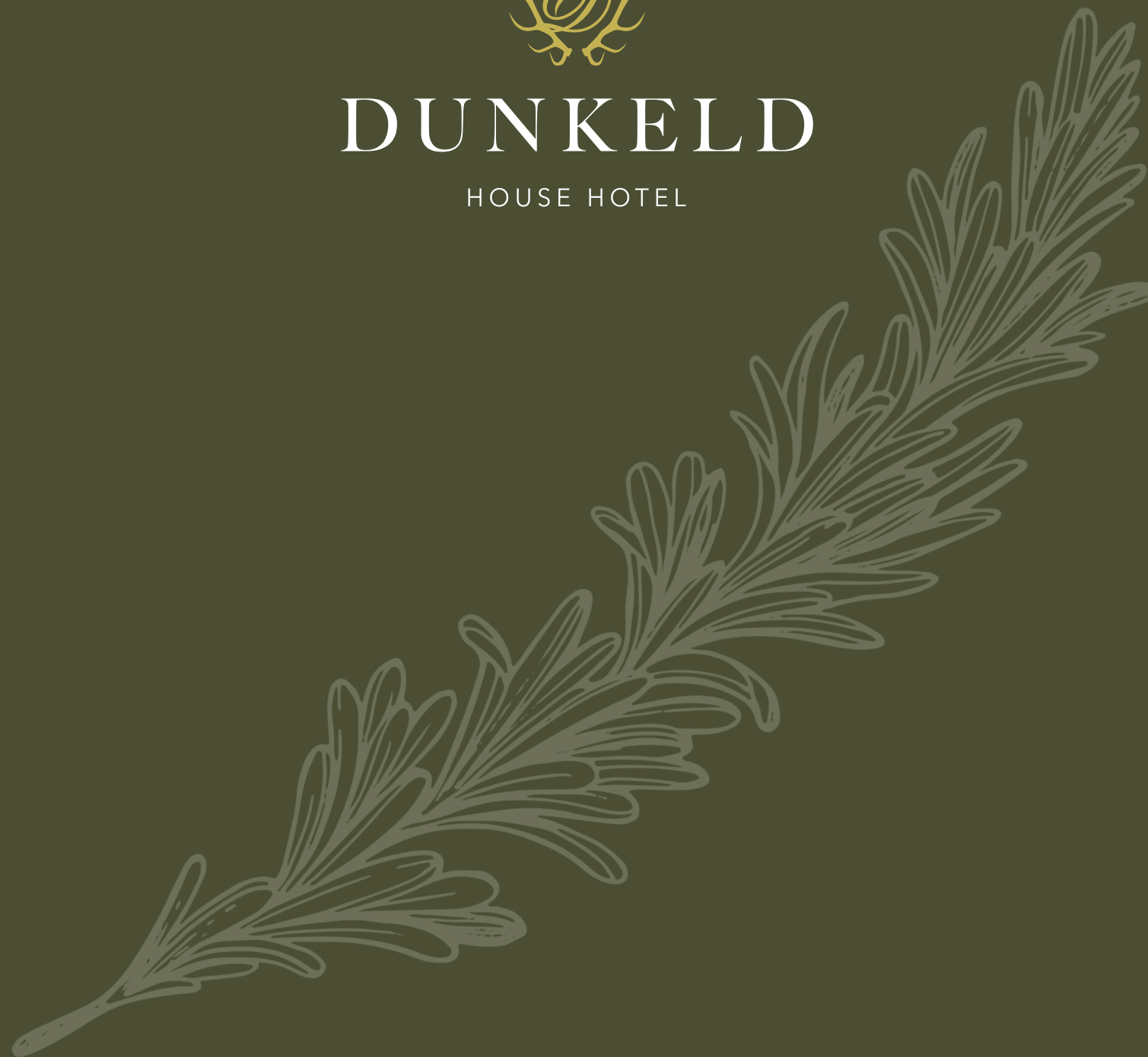
5 Cheese Selection

Homemade Crowdie, Clava Brie, Hebridean Blue Cheese, Saint Andrews Farmhouse Cheddar, Smoked Anster Cheese
£21.50



DUNKELD

HOUSE HOTEL



RESTAURANT



STARTERS

Cullen Skink (L,F)

Smoked Haddock Soup with potato, onion & winter herbs
£17.50

Lentil Soup (C)

Hearty Lentil & Root Vegetable Soup
£10.50

Pork, Apricot and Chestnut Terrine (N, SU)

Rustic Pork, Apricot and Chestnut Terrine with Smoked Apple Puree
£14.50

Chieftain Haggis (G, E, M)

Haggis Croquette, Potato and Turnip Crisps, Wholegrain Mustard Mayo
£12.50

Scottish Pigeon (L, G, SU)

Seared Pigeon Breast, Barley Risotto, Wild Mushrooms
£14.50

Smoked Scottish Salmon (F, L, SU, G)

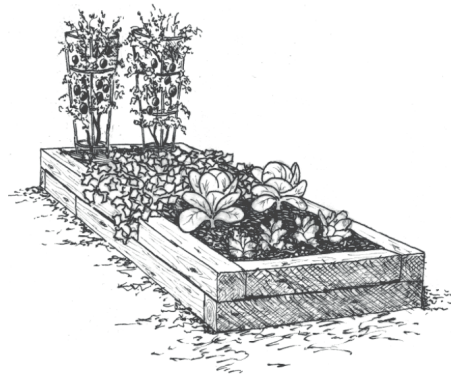
Smoked Salmon, Citrus Crème Fraiche, Pickled Shallots, Tattie Scone
£15.50

Orkney Scallops (MO, G)

Seared Scallops, Stornoway Black Pudding, Garden Pea Puree
£17.50

Wild Mushroom Tartlet (G, L)

Wild Mushroom and Whisky Filo Tart, Lovage cream
£14.50



If you have any specific dietary needs or special requests, please communicate them to one of our team members before placing your order. We will do our best to accommodate your requests, although we cannot guarantee that we can fulfil all of them. Nonetheless, we will make every effort to meet your requirements.



MAINS

Winter Vegetable Risotto (SU)

Parsnip, Celeriac, Carrot, Pickled Beetroot and Kale
£18.50

Faskally Forest Mushroom Risotto (L, SU)

Wild Mushroom, Truffle, Parmesan Foam, Soft Herbs
£21.50

Leek, Ayrshire Goats Cheese and Beetroot Tart (G, L)

Slow Braised Leek, Ayrshire Bonnet Goats Cheese & Heritage Beetroot Tart, Creamy Leek Sauce
£18.50

North Sea Cod (F, L, MO)

Pan Fried Cod, Leek and Crushed Baby Potato, Curried Mussel sauce
£24.50

Loch Duart Salmon (F, L, E)

Scottish Salmon, Oats, Samphire, Highland Baby Potatoes, Whisky & Pepper sauce
£26.50



FROM OUR GRILL

All our meat is grass fed and sourced from local suppliers along the Scottish borders (L)

Scotch Beef Fillet
200g | £42.50

Scotch Beef Ribeye
250g | £37.50

Lamb Cutlets
300g | £30.50

Pork Tomahawk
500g | £34.50

All served with Roast Heirloom Tomato, Flat Cap Mushroom, Roasted Garlic and Highland Baby Potatoes **OR** Triple Cooked Chips **OR** Creamed Potato

Add a Sauce

Pepper sauce, Red Wine Gravy,
Forest Mushroom, Hebridean Blue
Cheese, Isle of Mull Cheddar
£2

Sides

Winter Vegetables, Triple Cooked Chips,
Buttered Highland Baby Potato, Creamed
Potato, Glazed Carrots
£4.50

Allergens

W - Wheat, G - Gluten, M - Mustard, E - Egg, F - Fish, L - Lactose, N - Nuts, S - Soya, GF - Gluten Free, SD - Sulphur Dioxide
GFA - Gluten Free Available, V - Vegan, Sesame Seeds - SS, C - Celery, VA - Vegan Available, MO - Mollusc, CR - Crustacean