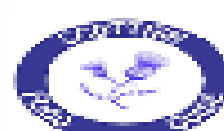


# 1902 Sample Grill Menu



## Kitchen Menu

*Darryl and his team are proud to present their Kitchen menu. Using the best local and Scottish produce*

### Small plates...

<b>Soup of the day</b> (GF)(VG) <i>warm crusty bread</i>	<b>£5.95</b>
<b>Moules Mariniere</b> (GF Option) <i>white wine cream sauce / warm bread</i>	<b>£8.95</b>
<b>"Arbroath" Cullen skink</b> (GF option) <i>parsley oil / warm crusty bread</i>	<b>£7.95</b>
<b>Honey baked goats cheese</b> (GF) <i>Fig / beetroot / walnuts</i>	<b>£7.95</b>
<b>Belhaven smokehouse Beetroot cured Salmon</b> <i>Frisee / capers / cucumber / seaweed caviar</i>	<b>£9.95</b>

### Large plates...

<b>French trimmed 2 rack of lamb</b> (GF) <i>lamb belly / fondant potato / pea puree / carrot / broccoli / red wine jus</i>	<b>£ 31.95</b>
<b>Moules Mariniere</b> (GF Option) <i>White wine cream sauce / fries / warm bread</i>	<b>£18.95</b>
<b>Confit pork belly</b> (GF) <i>Creamed potato / baby carrots / broccoli / celeriac / jus</i>	<b>£ 21.95</b>
<b>Catch of the Day</b> (P)(GF) <i>Chorizo / beurre blanc / king prawn / cavolo nero / tender broccoli</i>	<b>£ 23.95</b>

### Side Orders...

Homemade slaw	£3.50
Parmesan truffle fries	£4.50
Seasonal vegetables	£3.50
Onion rings (GF option)	£3.95
Haggis bon bons	£5.95

### SUNDAYS AT THE 1902 GRILL:

Traditional Sunday Roast Beef (served rare) (GF Option)  
Roast potatoes, Yorkshire pudding, seasonal vegetables, creamed leeks  
£18.95 per person  
Add extra Yorkshire Pudding £1.50

### Grill Favorites...

<b>8oz ribeye steak</b> (GF option) <i>onion ring / steak garni / peppercorn sauce / hand-cut chips</i>	<b>£28.95</b>
<b>Beef burger</b> (GF Option) <i>beer sourdough bun / lettuce / tomato / smoked streaky bacon / Cheese / slaw / fries</i>	<b>£18.95</b>
<b>Belhaven battered haddock</b> <i>(Breaded available) (GF Option) (P) hand cut-chips / pea puree / lemon / tartare sauce</i>	<b>£16.95</b>
<b>½ portion</b>	<b>£12.95</b>

### Garden Menu...

#### Small Plates...

<b>Breaded camembert wedges</b> (V) (GF opt) <i>House chutney / balsamic / rocket</i>	<b>£7.95</b>
<b>Watermelon nicoise</b> (GF)(VG) <i>Frisee / tomato / olive / potato / haricot verts</i>	<b>£7.95</b>

#### Large Plates...

<b>Aromatic vegan burger</b> (VG) <i>beer sourdough bun / lettuce &amp; tomato / gherkin / sriracha aioli / pickled red onion</i>	<b>£14.95</b>
<b>Wild mushroom risotto</b> (VG) <i>garden peas / fresh herbs / beetroot</i>	<b>£14.95</b>

### Pudding & Cheese Menu...

<b>Sticky toffee pudding</b> (VG option) <i>Toffee sauce / caramel ice cream</i>	<b>£7.50</b>
<b>Vanilla rice pudding</b> <i>buttermilk / fruit compote</i>	<b>£7.50</b>
<b>Rhubarb &amp; apple crumble</b> (VG Option) <i>Vanilla ice cream</i>	<b>£6.95</b>
<b>Lemon tart</b> <i>basil crumb / curd / meringue / compote / ginger ice cream</i>	<b>£7.50</b>
<b>Warm chocolate brownie</b> <i>miso sauce / honeycomb / vanilla ice cream</i>	<b>£8.50</b>
<b>Doddington's Ice Cream</b> <i>Selection of 3 scoops</i>	<b>£5.95</b>
<b>Affogato</b> (VG Option) <i>Vanilla ice cream / espresso shot</i>	<b>£8.50</b>
<b>Why not add a liquor?</b>	<b>£3.75</b>
<b>Chefs selection of cheese</b> <i>red grapes / house chutney / oaties oatcakes</i>	<b>3 = £ 7.95 5£12.95</b>

(GF - Gluten free or can be adapted to be. V - vegetarian VG - vegan P - Pescatarian) Our Kitchen contains nuts, or chefs as we call them (don't tell them) Please advise your server of any dietary or allergy requirements. Please be aware the "Game" could contain shot

# Dunmuir

HOTEL

