## THE PENTLAND

## **STARTERS**

6	SMOKED SALMON pickled cucumber, horseradish crème fraîche,	10
6	E   F   Mi   Mu	
	CARROT BAVAROIS	8
7	salt baked heritage carrot, black olive sponge, capers, basil  Ce   E   Mu   So   V	
7	TUNA TARTAR  ponzu, avocado, wasabi, tomato, micro herbs, focaccia croute  Ce   E   F   Mi   Mu   Se   So	11
		pickled cucumber, horseradish crème fraîche, radish, dill  E   F   Mi   Mu  CARROT BAVAROIS  salt baked heritage carrot, black olive sponge, capers, basil Ce   E   Mu   So   V  TUNA TARTAR ponzu, avocado, wasabi, tomato, micro herbs, focaccia croute

E   Mi   Mu   N	Ce   E   F   Mi   Mu   Se   So		
MAINS			
	SCOTTISH SALMON FILLET peas, onion, mussels, split herb sauce, sea purslane  Ce   F   Mi   Mo   Mu	25	
	WIENER SCHNITZEL breaded veal escalope, fried duck egg, brown butter, capers E   Mi   So	25	
	POACHED CHICKEN BREAST spring vegetables, herb gnocchi, chicken broth  Ce   Sd	19	
	HAKE FILLET squid ink linguini, tomato, broad bean, shellfish bisque Ce   Cr   F   Mi   Mo   Mu	26	
	DUCK BREAST confit duck potato, carrots, rhubarb, mushroom, sauterne sauce  Mi   Sd	28	
	ROASTED VEGETABLE & HUMMUS BOWL seasonal roasted vegetables, cashew nut hummus, light curry sauce  Ce   Mu   N   P   Se   Ve	15	
	PUY LENTIL BOLOGNESE  linguini pasta, vegan Parmesan  Ce   Ve	15	
	RIBEYE STEAK  marmite butter, baby onion fricassee, hand cut chips  Ce   Mi	40	

## **SIDES**

HAND CUT CHIPS
BUTTERED NEW POTATOES
MIXED LEAF SALAD

SAUTÉ GREEN BEANS WITH ALMONDS CARROTS WITH CUMIN

4

## **DESSERTS BAKED CUSTARD TART** 6 egg custard, compressed rhubarb, rhubarb sorbet E Mi Sd CHOCOLATE PAVÉ 6 passion fruit coulis, mango sorbet E M So CLASSIC CRÈME BRÛLÉE 6 shortbread E Mi N WARM CHOCOLATE TORTE 6 clotted cream ice cream E Mi So DALMAHOY SCOOP 6 vanilla ice cream, chocolate ice cream, chocolate sauce, cream, candy floss, marshmallow Mi N P SCOTTISH CHEESE SELECTION 13 chutney, quince, oatcake Mi Mu N Sd



V | Vegetarian Ve | Vegan Vga | Vegan option available NGCI | No gluten containing ingredients

NDCI | No dairy containing ingredients Ce | Celery Cr | Crustaceans E | Eggs F | Fish L | Lupin Mi | Milk Mo | Molluscs

Mu | Mustard N | Nuts P | Peanuts Se | Sesame So | Soya Sd | Sulphites

Full allergen information is available on request. Please be aware that all our dishes are prepared in kitchens where nuts and gluten are present. Menu descriptions do not always display all ingredients, as well as other allergens, therefore we cannot guarantee that any food is completely free from traces of allergens.

Please ask your server before ordering.

All prices include VAT. A discretionary service charge of 12.5% will be added to all food orders.

dalmahoy.co.uk
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2023

**EXECUTIVE CHEF ANDY MCQUEEN**