DUMFRIES HOUSE

Dumfries House Lodge
Dinner Menu

Cullen Skink soup

Haggis croquette with carrot & swede, served with jus

Ham terrine with walled garden runner bean chutney

Smoked haddock & Isle of Mull cheddar omelette (V, GF+)

Smoked salmon tartar, served with blinis and pickled shallots (GF)

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Roast cod, butter bean, chorizo stew with malted brown bread & almond crumb (GF+, DF+)

Dumfries House Estate stew with smoked mashed potato (GF)

Chicken Braemar with rowan berry jelly & crispy onions (DF+)

Roasted Salmon with chive velouté (GF)

Aubergine & cashew tagine served with flat bread & yoghurt (V, GF+, Ve+, DF+)

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Chocolate torte with a cherry parfait, pistachio & meringue

Cranachan parfait with toasted oats & raspberry compote (GF+)

Almond sponge with flaked almonds apricot jam & clotted cream ice-cream

Garden apple & blackberry crumble with blackberry sorbet

Selection of Ayrshire cheeses with oatcakes & walled garden chutney (GF+)

2 courses - £42
3 courses - £50

Please make our team aware of any allergies or intolerances, where indicated dishes are V = Vegetarian, Ve – Vegan, DF – Dairy Free and GF – Gluten free. If these are marked with a "+" they can be adapted to suit those dietary requirements, please advise our team when ordering.

Our fresh, sustainable produce comes primarily from here on Dumfries House Estate. All other ingredients are sourced from our wonderful local suppliers. All dishes are cooked to order at the Lodge, so please relax and enjoy!

THE KING'S FOUNDATION