



DUMFRIES HOUSE

Woodlands Restaurant Sunday Lunch

Soup of the day (V, GF+)

Mushroom & rarebit sourdough toast (V)

Smoked haddock & leek gratin, crusty bread (GF+)

Poached salmon & herb roulade, cucumber pickle, toast (GF+)

Baked Ballochmyle brie, Catrine honey, toasted sourdough (V, GF+)

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Traditional Sunday Roast served on a board - please choose from:

Sirloin of beef

Pork belly with crispy crackling

Roast chicken

Estate Beetroot Wellington (V)

Served with Estate vegetables - braised red cabbage, cauliflower cheese, carrot & swede, roast vegetables, roast potatoes & traditional rich gravy

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Estate blackberry & apple crumble with custard (GF+)

Brioche bread & butter pudding, vanilla ice cream

A selection of Ayrshire cheeses, homemade oatcakes, walled garden chutney (GF+)

Warm white chocolate rice pudding & apricot (GF)

Almond & pear tart, Chantilly cream

2 courses - £46.00

3 courses - £54.00

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 is sourced from our Estate wherever possible, or locally, supporting the wonderful suppliers in the vicinity of Dumfries House Estate. All of our meats come from Nisbett's, our local butcher.

Dishes are cooked to order at the Woodlands, so please relax and enjoy!



THE
KING'S
FOUNDATION



DUMFRIES HOUSE

Woodlands Restaurant Sunday Lunch

Kids Menu

Soup of the day (Ve+, GF+)
Cheese & garlic bread (V)
Melon & blackberry sorbet (Ve, GF, DF)

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Traditional Sunday Roast – please choose from:

Sirloin of beef
Pork belly with crispy crackling
Roast turkey
Served with Estate vegetables - braised red cabbage, cauliflower cheese, carrot & swede, roast vegetables, roast potatoes & traditional rich gravy

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Chocolate brownie & fudge ice cream sundae
Sticky toffee pudding & vanilla ice cream
Strawberry fool & shortbread

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