



SANDWICHES

(served 12pm – 5pm)

served with vegetable crisps & dressed leaves

Egg Mayonnaise (V) Perthshire herbs, watercress	8.50	Coronation Chicken Roast chicken breast, light curry mayonnaise	10.00
George Campbell & Sons Oak Smoked Salmon Katy Rodger's of Knockraich Farm crème fraîche, garden dill, pickled cucumber	10.00	Club Sandwich Roast chicken breast, Findony Farm smoked bacon, egg mayonnaise, beef tomato	12.00

STARTERS

Crispy Scotch Beef Hash Fried quails egg, BBQ relish, pickled shallot, watercress	9.00	Kitchen's Soup (V) Tarragon butter, pickled vegetables	6.00
Salt & Pepper Squid Spring onion, chilli, lime, Sriracha mayonnaise	9.00	Smoked Ayrshire Ham Hough Terrine Wild Hearth Bakery sourdough, Isle of Arran apple & ale chutney, pickled vegetables	9.00
Wild Mushrooms on Toast (V) Toasted brioche, poached egg, watercress	8.00	Spiced Cauliflower Fritter (Ve) Spring onion, chilli, lime, Sriracha mayonnaise	8.00

PLATTER

Scottish Charcuterie & Cheeses (for two) Great Glen Charcuterie of Roy Bridge, Isle of Mull cheddar, Morangie brie, Strathdon blue, Wild Hearth Bakery sourdough, East Neuk oatcakes, marinated Gordal olives, pickled vegetables, Isle of Arran apple & ale chutney	32.00
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SALAD

George Campbell & Sons Hot Smoked Salmon Quails egg, roasted baby potatoes, grilled garden vegetables, pickled cucumber & shallots, Summer Harvest of Ferneyfold Farm lemon rapeseed dressing	15.00
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MAINS

Dunkeld Estate Venison Ragù slow-braised venison, pappardelle pasta, roasted tomato sauce, parmesan & herb breadcrumb	16.00	Beer-Battered Peterhead Haddock StrathBraan Brewery Due South beer batter, triple cooked hand cut chips, garden pea purée, tartare sauce	16.00
Smoked Peterhead Haddock Macaroni Cheese braised leeks, parmesan & herb breadcrumb	15.00	Braised Short-Rib of Scotch Beef creamed potatoes, Findony Farm smoked bacon, caramelised onion, sautéed mushroom, beef sauce	16.00
Bubble & Squeak (V) poached egg, garden vegetable fricassee, watercress, Summer Harvest of Ferneyfold Farm lemon rapeseed dressing,	15.00	Roasted Potato Gnocchi (Ve) slow-roasted tomato sauce, roasted garden vegetables, spring onion	14.00

GRILL

Char Grilled Scotch Steak Sandwich Wild Hearth Bakery sourdough, homemade game relish, pickled shallots, watercress, skin-on fries	16.00	8oz Scotch Ribeye Steak triple cooked hand cut chips, slow-roasted plum tomato, grilled mushroom, Dunkeld House Hotel single malt whisky & peppercorn sauce, watercress	28.00
Findony Farm Scotch Steak Burger Isle of Mull cheddar, Findony Farm smoked bacon, skin-on fries, relish & pickles	15.00	Spiced Bean Burger (Ve) vegan cheddar cheese, skin-on fries, relish & pickles	14.00
Dunkeld Estate Venison Burger Isle of Mull cheddar, Findony Farm smoked bacon, skin-on fries, relish & pickles	16.00	8oz Scotch Fillet Steak triple cooked hand cut chips, slow-roasted plum tomato, grilled mushroom, Dunkeld House Hotel single malt whisky & peppercorn sauce, watercress	36.00

SIDES

Mixed Leaf Salad (V) Summer Harvest of Ferneyfold Farm lemon rapeseed dressing	4.00	Beer-Battered Onion Rings (Ve) StrathBraan Brewery Due South beer batter	4.00
Triple Cooked Hand Cut Chips (Ve)	4.00	Summer Truffle & Parmesan Fries	5.00

DESSERTS

Cherry & Pistachio Bakewell Tart (V) Amarena cherries, candied pistachios, Chantilly cream	9.00	Roasted Pineapple (Ve) rum caramel, toasted coconut brittle, mango sorbet	8.00
Sticky Toffee Pudding (V) butterscotch sauce, vanilla bean ice cream, honeycomb	8.00	Dark Chocolate Brownie (V) salted caramel ice cream, hazelnut praline	9.00
Cranachan (V) Scotch whisky, Perthshire raspberries, toasted oats, raspberry sorbet	8.00	Scottish Cheese Selection Isle of Mull cheddar, Morangie brie, Strathdon blue, Isle of Arran apple & ale chutney, Wild Hearth Bakery fig & walnut sourdough, East Neuk Oatcakes	12.00

(V) Vegetarian (Ve) Vegan

FOOD ALLERGIES & INTOLERANCES
Should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink
April 2021

