

RESTAURANT & BAR  
THE  
DUNSTANE

**A LA CARTE**

SERVED EVERY DAY | 12 NOON TO 9PM

**STARTERS**

Chef's Seasonal Soup, served with artisan sourdough toast – £9

Smoked Salmon Terrine, crostini, pickled cucumber, and caviar – £14

Heritage Tomatoes with Feta Mousse, toasted pine nuts, marinated olives, basil oil, and chicory salad – £12

Duck Liver Pâté, poached figs, tomato chutney, and sourdough toast – £14

**MAINS**

Highland Duck Breast, roasted butternut squash purée, tenderstem broccoli, and cranberry & fig wine jus - £26

Bavette Steak, caramelized shallots, whisky cream sauce, wild Scottish mushrooms, and mashed potatoes – £30

Pan-Seared Scottish Salmon, pesto pearl couscous, confit shallots, Mediterranean vegetables, and crispy kale – £27

Chicken Supreme, truffle-crushed new potatoes, green beans, and wholegrain mustard & tarragon sauce – £24

Creamy Butternut Squash Risotto, fresh herbs, Scottish mature cheddar - £18

**SIDES**

New potatoes with Fresh Herbs - £5

Truffle & parmesan fries - £7

Classic Fries or Chips - £5

Heritage Tomato Salad - £7

**DESSERTS**

Chocolate Brownie with Tablet Ice Cream - £9

Selection of Scottish Cheeses, served with Oat Cakes and Fruit Chutney – £10

Classic Scottish Cranachan with Whipped Cream and Raspberries – £9

Ice Cream and Sorbet Selection – £6

All prices are inclusive of VAT at 20%. A discretionary service charge of 12.5% will be added to your bill. Should you have any allergies or dietary restrictions, please notify your server and we will guide you through the menu. Please note, not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens.