



THE
STAG

THE STAG
DUNKELD HOUSE HOTEL

EXECUTIVE HEAD CHEF
DUNCAN MCKAY

HEAD CHEF
PAUL JOHN PALOMBO



THE STAG

Welcome to Dunkeld House Hotel

At the heart of The Stag is Executive Head Chef Duncan McKay, who has reintroduced a focus on simple, classic cooking to The Stag's signature dishes and grill. Served in the warm and welcoming surroundings of the restaurant, the menu celebrates Scotland's finest produce and some of the nation's most cherished dishes.

Duncan works closely with a trusted network of local and Scottish suppliers, sourcing smoked salmon from Dunkeld Smokehouse, fresh fish from George Campbell & Sons of Perth, meat from Gilmour Butchers and Ochil Foods, game from Simpson Game and our own estate, alongside seasonal fruit from Blairgowrie and artisan cheeses supplied by Clark Fine Foods. Wherever possible, ingredients are also harvested from our kitchen garden, allowing the seasons to shape the menu.

The philosophy is simple: exceptional ingredients, thoughtfully prepared and served with the warm, genuine hospitality for which Scotland is renowned.

Throughout his career, Duncan has worked in some of Scotland's finest kitchens, but it is here at Dunkeld House Hotel that he feels truly at home. Long-standing relationships with his suppliers ensure every ingredient is selected at its seasonal best, reflecting both quality and provenance in every dish.

Working alongside Duncan is Head Chef Paul Palombo, who leads the restaurant kitchen brigade and works closely with the team to create daily specials and seasonal dishes that showcase the very best of Scotland's larder, delivering an authentic and memorable dining experience.

N I B B L E S

Warm Sourdough

Salted butter (V, VEA)

£6.50

Gordal Olives

(VE, GF)

£6.50

Beetroot Houmous

Toasted freekeh seeds,
buckwheat crackers (VE, GFA)

£6.00

S T A R T E R S

Lobster Bisque

Brioche crouton, poached
langoustine, brandy butter (GFA)

£16.00

Pea Velouté

Katy Rodgers Crème Fraîche,
nasturtian oil (VEA, GFA)

£11.00

Tomato Tartlet

Marinated heritage tomato, goats
curd, pickled shallot, pistou and
garden flowers (VEA, GFA)

£14.00

Hand Dived Orkney Scallop

Crushed broad beans, seaweed cracker,
sage and beurre noisette (GFA)

£20.00

Game Terrine

Duck, venison and wood pigeon, pickled white
peach, endive salad, sourdough crouton (GFA)

£16.00

Haggis Bonbon

Oatmeal crumb, roast turnip purée,
Arran mustard, whisky jus

£12.00

Crispy Fried King Prawn

Wasabi mayonnaise, pickled ginger
and sesame salad (GFA)

£15.00

Dunkeld Smokehouse Oak Smoked Salmon

Salmon rilette, capers, pickled shallot
and lemon, rye toast (GFA)

£17.00



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M A I N S

SPECIALITY

Buttermilk Gnocchi

Scottish chanterelle, white onion velouté, confit
Roscoff onion, Parmesan crisp (V, VEA)

£25.00

Cornfed Chicken

Wild mushroom and pancetta mouseline, creamed potato,
charred cabbage, chicken and chanterelle jus (GF)

£28.00

Venison Wellington

Estate venison loin, mushroom, Parma ham,
butter pastry, Pommes Anna, swiss chard, caramelised
shallot, red currant jus

£40.00

Seared John Dory Fillet

Pink fir potato, Shetland mussels, sea vegetables,
meadowsweet and miso beurre blanc (GF)

£32.00

Creedy Carver Duck

Seared breast, confit leg spring roll, glazed duck wing,
cavolo nero and a salsify, cherry and duck sauce (GFA)

£34.00

Charred Courgette & Lentils

Courgette flower with ricotta, garden herbs and
preserved lemon (VEA, GF)

£23.00

FAVOURITES

Lemon Sole Fish & Chips

Crisp tempura batter, mushy peas, tartare sauce
and lemon (GFA, DF)

£22.00

Slow Cooked Venison Ragù

Fresh tagliatelle, fresh basil, truffle and Parmesan (DFA)

£26.00

Dunkeld Steak Pie

Braised ox cheek and tail, flaky pastry, baby onion
and Schiehallion ale gravy, creamed potato, glazed roots

£25.00

STAG GRILL

Our steaks are prime Scotch beef, grass-fed and
sourced from Gilmour Butchers. Each cut is dry-aged
on the bone for a minimum of 28 days to develop
exceptional flavour and tenderness. Served with a
watercress and shallot salad, grilled mushroom, confit
tomato, and your choice of triple-cooked chips or
creamy mashed potato. (GF, DFA)

Sirloin 8oz

£45.00

Rib Eye 10oz

£48.00

ADD A SAUCE

Whisky and pepper | Red wine jus | Café de Paris butter

£3.90

SIDES

Hand Cut Chips (VE, GFA) **£5**

House Fries (VE, GFA) **£5**

Rocket & Parmesan Salad (GF) **£5.50**

Pink Fir Potato, Chive Butter (V, VEA, GF) **£5.50**

Buttered Mashed Potato (V, GF) **£5.50**

Truffle & Parmesan Fries (GFA) **£6.50**

Summer Green, Sprouting Broccoli,
Spinach & Lemon Butter (V, VEA, GF,) **£6**



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D E S S E R T S

Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream (V, GFA)

£10.00

Chocolate Soufflé

Fresh cherries, chocolate crisp, vanilla ice cream

£10.00

Summer Fruit & Pimms Jelly

Citrus sponge, berry consommé, cucumber and
mint granita (VE, GF)

£10.00

Hazelnut & Pear Frangipane Tart

Chocolate crèmeux, salted caramel, vanilla ice cream (V)

£12.00

Pistachio Tiramisu

Mascarpone, coffee liqueur, white chocolate,
pistachio cream (V)

£11.00

Ice Cream & Sorbets

3 scoops of ice cream with fresh berry coulis and tuile biscuit,

Ask your server for today's selection (V, VEA, GFA)

£10.00

CHEESE

Our selection of Scottish cheeses is carefully chosen in partnership with Clark Fine Foods, showcasing the finest artisan producers from across Scotland and its islands. Served at their seasonal best with sourdough biscuits, oatcakes, fig loaf, candied nuts and fresh fruit. (GFA)

**PLEASE ASK YOUR SERVER FOR
TODAY'S CHEESE SELECTION.**

3 Cheeses

£18.00

Additional Cheeses

£5.00

Perfectly paired with our range
of Kopke Ports (50ml)

Ruby Port **£4.15**

White Port **£4.15**

10 Year Old Tawny **£6.35**

20 Year Old Tawny **£8.25**

LBV **£8.00**

DESSERT WINE

Monbazillac, Chateau Septy, 100ml

£12.00 | £38 per half bottle

Should you have any allergens or intolerance requirements, please speak with a member of our team prior to ordering.

GF - GLUTEN FREE, GFA - GLUTEN FREE AVAILABLE, DF - DAIRY FREE, DFA - DAIRY FREE AVAILABLE, V - VEGETARIAN, VE - VEGAN, VEA - VEGAN OPTION AVAILABLE

Many of our guests choose to leave a gratuity by debit or credit card, so to make this as simple as possible we include a discretionary 10% service charge on your bill. This charge is entirely optional and may be increased, reduced or removed at your request. Every penny of the service charge is shared equally amongst our team members, with nothing retained by the company or deducted for administration. Should you wish to amend or remove the service charge, please simply let a member of our team know.