

BAR MENU

Served from 12.30pm to 5.00pm



SMALL PLATES & STARTERS

Cullen Skink GFA	£14.50
Smoked haddock, leek, potato soup, croutons and cream	
Soup of the Day GFA, VEA	£10.00
Crusty sourdough, salted butter	
Hot Smoked Dunkeld Smokehouse Salmon GFA	£18.00
Crème fraîche, pickled cucumber and dill on rye bread	
Haggis Toastie	£16.00
Caramelised onion, Mull cheddar, sourdough	
Toasted Pastrami & Brie Bagel	£16.00
Caramelised onion, rocket leaf	
Steak on Toast GFA	£24.00
Chargrilled aged Scotch beef, sautéed mushrooms, café de Paris butter, sourdough toast	
Marinated Heritage Tomato on Toast VEA, GFA	£14.00
Goats curd, pickled shallot, pistou and garden herbs	
Crispy Squid GFA	£13.00
Wasabi mayonnaise, pickled ginger and sesame salad	

MAINS

Lemon Sole Fish & Chips GFA	£22.00
Crisp tempura batter, mushy peas, tartare sauce and lemon	
Highland Venison Burger	£24.00
Smoked brie, house slaw and sauce, served with rosemary fries	
Buttermilk Gnocchi VA, VEA	£22.00
White onion velouté, confit Roscoff onion, fine herbs, parmesan crisp	
Slow Cooked Venison Ragout	£26.00
Fresh tagliatelle, fresh basil, truffle and parmesan	
Salad Nicoise GFA	
Soft boiled egg, fine beans, olives, pink fir potato, gem, garden herbs, Dijon and lemon vinaigrette	
Vegetarian VEA	£16.00
Fresh Tuna Loin with pink peppercorn crust	£25.00
Dunkeld Steak Pie	£25.00
Braised ox cheek and tail, flaky pastry, baby onion and Schiehallion Ale gravy, creamed potato, glazed roots	

DESSERTS

Sticky Toffee Pudding GFA, V	£10.00
Butterscotch sauce, vanilla ice cream	
Summer Fruit & Pimms Jelly GFA, VE	£10.00
Citrus sponge, berry consommé, cucumber and mint granita	
Hazelnut & Pear Frangipane Tart V	£11.00
Chocolate crémeux, salted caramel and vanilla ice cream	
Pistachio Tiramisu V	£11.00
Mascarpone, coffee liqueur, white chocolate, pistachio cream	
Ice Cream & Sorbets GFA, V, VEA	£10.00
3 scoops of ice cream with fresh berry coulis and tuile biscuit. <i>Ask your server for today's selection.</i>	
Cheese Selection GFA	£18.00
Selection of three cheeses served with sour dough biscuits, oatcakes, fig loaf, candied nuts and fruit. <i>Ask your server for today's selection.</i>	
Additional Cheese	£5.00

SIDES

Hand Cut Chips GFA, VE	£5.00
House Fries GFA, VE	£5.00
Rocket & Parmesan Salad GFA	£5.50
Buttered Mashed Potato GF, V	£5.50
Truffle & Parmesan Fries GFA	£6.50

AFTERNOON TEA

Join us for our afternoon tea in the traditional manner of dainty sandwiches, sweet treats, small savouries and pots of piping hot tea or coffee.

£33.50 PER PERSON

*Served every day from 12:30pm to 3:30pm.
Required to reserve in advance.*

FANCY SUNDAY LUNCH?

Your Sunday lunch favourites are back at Dunkeld House Hotel. Please speak to your server for more details.

GF - GLUTEN FREE, GFA - GLUTEN FREE AVAILABLE, DF - DAIRY FREE, DFA - DAIRY FREE AVAILABLE, V - VEGETARIAN, VE - VEGAN, VEA - VEGAN OPTION AVAILABLE
Should you have any allergens or intolerance requirements, please speak with a member of our team prior to ordering. Most of our guests now prefer to pay via debit or credit card including a service charge for great service. To make this easier we have added an automatic service charge - we've made it a default 10% and you can change it to any level you wish including no service charge. Our teams have always shared service charge - every penny you might want to give is shared equally by our teams. There is no administration cost or anything retained by the company; what you may give is guaranteed to go 100% to our team. Service charge is entirely optional, if you would like us to remove it, you need only ask.