



## THE BRASSERIE

DALMAHOY  
HOTEL & COUNTRY CLUB  
EDINBURGH

### TO START

<b>Today's soup</b>	<b>6.00</b>
freshly made with baked bread & butter	
<b>Poached egg, wilted spinach</b>	<b>6.50</b>
toasted muffin, glazed hollandaise · VEG	
<b>Finnan haddock fish cake</b>	<b>Reg 7.50</b>
mint crushed peas, tartare sauce <b>Large 13.50</b>	
<b>Chicken liver parfait</b>	<b>7.50</b>
fig & apple chutney, toasted bread chunks	
<b>Sumac spiced sticky chicken wings</b>	<b>7.50</b>
with chilli and lime crème fraîche · GF	
<b>Salt and pepper squid rings</b>	<b>7.50</b>
with garlic mayonnaise	
<b>Scottish crab on toast</b>	<b>8.50</b>
with crushed avocado, ricotta and fresh tomato salsa	
<b>Sharing platter for 2</b>	<b>13.95</b>
chicken wings, salt & pepper squid, haggis bon bons and olives	

V - VEGAN VEG - VEGETARIAN GF - GLUTEN FREE

### MAINS

<b>Deep fried haddock in craft beer batter</b>	<b>14.50</b>
with rustic fries and mushy peas	
<b>Loch Duart salmon steak</b>	<b>16.50</b>
simply grilled with crushed new potatoes, herb and leaf salad and hollandaise · GF	
<b>Chargrilled chicken breast</b>	<b>14.50</b>
pesto rubbed with parmesan whipped potato, French style peas and chorizo	
<b>Steak frites</b>	<b>17.95</b>
chargrilled 170g minute steak with sea salted fries, rosemary mayonnaise, watercress and rocket	
<b>Scottish rib eye steak</b>	<b>25.00</b>
chargrilled 227g rib eye steak served with rustic fries, craft beer battered onion rings, plum heirloom tomato and watercress	
<b>A brace of eggs Benedict</b>	<b>14.00</b>
with rustic fries · VEG	
<b>Dalmahoy burger</b>	<b>14.50</b>
chargrilled 8oz burger served in a pretzel bun with melted cheddar, crispy bacon and rustic fries	
<b>Chargrilled chicken burger</b>	<b>14.50</b>
served in a pretzel bun with tomato salsa, avocado, mozzarella, rocket and rustic fries	
<b>James Braid club</b>	<b>13.50</b>
classic triple toasted club sandwich with roast turkey, bacon, avocado, tomato, crisp baby gem, mayonnaise and rustic fries	

### SANDWICHES

Served on sliced wholemeal, white bloomer bread or flour tortilla wrap served with salad and crisps  
Why not swap your crisps for a mixed salad for just an additional £2.00

<b>Roasted chicken &amp; avocado mayonnaise</b>	<b>7.50</b>
with crisp gem lettuce	
<b>Beetroot hummus</b>	<b>7.00</b>
rocket and feta cheese · VEG	
<b>Mature cheddar cheese</b>	<b>7.00</b>
fig and apple chutney · VEG	
<b>Smoked salmon, cream cheese &amp; rocket</b>	<b>7.75</b>

### SEASONAL SALADS

<b>Beetroot &amp; avocado superfood salad</b>	<b>11.50</b>
avocado, kale, quinoa, beetroot hummus, mixed seeds and lemon dressing · GF V VEG	
<b>Pulled chicken &amp; chorizo</b>	<b>13.50</b>
spinach, oregano, roasted peppers and tortilla chips	
<b>Roasted carrot &amp; ricotta cheese</b>	<b>11.50</b>
pea shoots, rocket leaves and linseed · GF VEG	
<b>Pear &amp; parmesan</b>	<b>12.50</b>
cherry tomatoes, marinated olives, smoky bacon and olive oil · GF	
<b>Classic Caesar</b>	<b>9.00</b>
gem lettuce, anchovies, smoked bacon, parmesan shavings and croutons	
<b>Add a chargrilled chicken breast</b>	<b>14.50</b>
<b>Add a 120g flat top minute steak</b>	<b>16.95</b>

### PASTA & PIZZA

#### FRESHLY COOKED PASTA

<b>Inverawe smoked salmon</b>	<b>12.00</b>
cherry tomatoes, fresh herbs, tossed through with pappardelle	
<b>Orzo pasta and sweet vegetables</b>	<b>11.50</b>
peas, courgettes, baby spinach and butternut squash · VEG	

#### OVEN BAKED PIZZA DOUGH

<b>Classic three cheese</b>	<b>11.50</b>
(mozzarella, parmesan, cheddar) with our fresh tomato sauce, heirloom tomatoes and oregano	
<b>Chargrilled vegetables</b>	<b>12.50</b>
basil pesto, rocket and mozzarella · VEG	
<b>Pulled chicken, chorizo</b>	<b>13.50</b>
spinach and parmesan	

If you have any dietary requirements or are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance when selecting menu items.

### NIBBLES

<b>Toasted sourdough</b>	<b>2.75</b>
olive oil and balsamic vinegar · V VEG	
<b>Pot of marinated olives</b>	<b>2.75</b>
· GF V VEG	
<b>Campbells haggis bon bons</b>	<b>3.50</b>
<b>Rustic fries, sea salted</b>	<b>3.50</b>
with rosemary mayonnaise · VEG	

### DESSERTS

<b>Warm chocolate brownie</b>	<b>6.50</b>
chocolate fudge sauce, vanilla ice cream	
<b>Strawberry ice cream sundae</b>	<b>6.50</b>
smashed meringue, macerated strawberries · GF	
<b>Selection of Beechdean dairy ice cream</b>	<b>5.50</b>
chocolate, vanilla, strawberry · GF	
<b>Warm apple tart</b>	<b>6.50</b>
with vanilla ice cream or custard	
<b>White chocolate &amp; raspberry cheesecake</b>	<b>6.50</b>
with raspberry sorbet	
<b>Mature Lockerbie cheddar &amp; Blue Murder cheeses</b>	<b>8.50</b>
tomato & apple chutney and oatcakes	

### SIDES

<b>Crushed new potatoes</b>	<b>3.50</b>
crème fraîche and chives · GF VEG	
<b>Rustic fries, sea salted</b>	<b>3.50</b>
with rosemary mayonnaise · VEG	
<b>Craft beer battered onion rings</b>	<b>3.50</b>
· VEG	
<b>Mixed leaf and herb salad</b>	<b>3.50</b>
lemon olive oil dressing · GF V VEG	
<b>Creamed peas with fresh mint</b>	<b>3.50</b>
· GF VEG	



## SOFT DRINKS

<b>Pepsi / Diet Pepsi</b> 330ml	<b>3.00</b>	
<b>Tonic Water</b> 200ml	<b>2.25</b>	
<b>J20</b> 275ml	<b>2.75</b>	
<b>Britvic 55</b> 275ml	<b>2.95</b>	
<b>Red Bull</b> 250ml	<b>3.95</b>	
<b>Fruit Juice</b> 275ml	<b>2.50</b>	
<b>Fruit Shoot</b> 275ml	<b>1.75</b>	
<b>Strathmore Still</b> 330ml / 750ml	<b>2.50</b>	<b>4.75</b>
<b>Strathmore Sparkling</b> 330ml / 750ml	<b>2.50</b>	<b>4.75</b>

Should a vintage be exhausted, the next vintage will be offered. All wines listed are between 8% and 15% abv. Alcoholic beverages are only available to people aged 18 or over. Wines sold by the glass are available in 125ml and 250ml on request. Tap water is available on request. All prices include VAT at the current rate. A discretionary service charge of 12.5% is added to every bill, please speak to your server if you would like this removed.

## BEER & CIDER

Draught	Half	Pint
<b>Dalmahoy</b> Our very own craft house lager	<b>1.90</b>	<b>3.75</b>
<b>Tennents</b> Scottish lager by Caledonian brewery	<b>2.00</b>	<b>4.00</b>
<b>Belhaven Best</b> This ale is brewed only 20 miles from Edinburgh	<b>2.00</b>	<b>4.00</b>
<b>Schiehallion</b> Lager by the crafters of Harviestoun brewery	<b>2.40</b>	<b>4.75</b>
<b>Orchard Thieves cider</b> Crafted cider	<b>2.50</b>	<b>5.00</b>

## BOTTLED

<b>Coors Light</b> 330ml	<b>3.95</b>
<b>Innis &amp; Gunn</b> 275ml	<b>4.50</b>
<b>Heineken</b> 330ml	<b>4.20</b>
<b>Peroni</b> 330ml	<b>4.60</b>
<b>Caesar Augustus</b> 500ml	<b>5.75</b>
<b>Rekorderlig Original</b> 500ml	<b>5.60</b>
<b>Rekorderlig Berry</b> 500ml	<b>5.60</b>
<b>Heineken 0%</b> 330ml	<b>3.50</b>

## WHITE

	175ml	250ml	Bottle
<b>Bespoke Chenin Blanc</b> Western Cape, South Africa 2014/15	<b>4.75</b>	<b>6.75</b>	<b>19.50</b>
<b>Pontebello Pinot Grigio</b> Australia 2014/15	<b>5.35</b>	<b>7.60</b>	<b>22.75</b>
<b>Short Mile Bay Chardonnay</b> SE Australia 2014/15	<b>5.60</b>	<b>7.95</b>	<b>23.50</b>
<b>Errázuriz Sauvignon Blanc</b> Casablanca, Chile 2014/15	<b>6.70</b>	<b>9.60</b>	<b>28.50</b>
<b>Picpoul de Pinet Domaine St Anne</b> France 2014/15	<b>6.70</b>	<b>9.60</b>	<b>28.50</b>
<b>Robert Mondavi Twin Oaks Chardonnay</b> California 2014/15			<b>28.50</b>
<b>Vidal Sauvignon Blanc</b> Marlborough, New Zealand 2014/15	<b>7.50</b>	<b>10.65</b>	<b>31.95</b>
<b>Mâcon Villages, Louis Jadot</b> France 2014/15			<b>35.95</b>
<b>Leiras, Albariño</b> Rias Baixas, Spain 2014/15	<b>9.10</b>	<b>13.00</b>	<b>38.95</b>

## RED

	175ml	250ml	Bottle
<b>Cullinan View Shiraz</b> South Africa 2015/16	<b>4.76</b>	<b>6.75</b>	<b>19.50</b>
<b>Granfort Merlot</b> Pays d'Oc, France 2014/15	<b>5.75</b>	<b>8.25</b>	<b>24.50</b>
<b>Nederburg "The Manor", Cabernet Sauvignon</b> South Africa 2014/15	<b>6.70</b>	<b>9.00</b>	<b>26.95</b>
<b>Robert Mondavi Twin Oaks,</b> Cabernet Sauvignon, California 2013/14			<b>28.50</b>
<b>Portillo Malbec</b> Valle de Uco, Mendoza, Argentina 2015/16	<b>6.70</b>	<b>9.60</b>	<b>28.50</b>
<b>Côtes du Rhône</b> Les Abeilles Rouge, Jean-Luc Colombo, France 2013/14			<b>29.50</b>
<b>Don Jacobo Rioja, Crianza Tinto</b> Bodegas Corral, Spain 2010/11	<b>7.25</b>	<b>10.40</b>	<b>30.95</b>
<b>Waipara Hills Pinot Noir</b> Central Otago, New Zealand 2014/15	<b>9.10</b>	<b>12.85</b>	<b>38.95</b>

## ROSE

	175ml	250ml	Bottle
<b>Château La Gordonne</b> Provence, France 2015/16	<b>7.25</b>	<b>10.40</b>	<b>30.95</b>

## SPARKLING

	125ml	Bottle
<b>Galanti Prosecco Extra Dry</b> NV, Italy	<b>5.35</b>	<b>31.95</b>
<b>Moët &amp; Chandon Impérial</b> NV, Champagne	<b>10.65</b>	<b>63.95</b>
<b>Moët &amp; Chandon Rosé Impérial</b> NV, Champagne		<b>77.95</b>