

THE
PENTLAND



STARTERS

SOUP OF THE DAY crusty bread & butter G	6	SMOKED SALMON pickled cucumber, horseradish crème fraîche, radish, dill E F Mi Mu NGCI	10
RUSTIC BREAD SELECTION roasted red pepper hummus, flavoured butter G Mi Se V	6	CARROT BAVAROIS salt baked heritage carrot, black olive sponge, capers, basil Ce E NDCI So V Vga	8
HAM HOCK TERRINE sauce gribiche, brioche Ce E G Mu N	7	TUNA TARTAR ponzu, avocado, wasabi, tomato, micro herbs, focaccia crouste Ce E F G Mi Mu Se So	11
GOAT CHEESE SOUFFLÉ twice baked goat cheese soufflé, cashew nut & beetroot salad E G Mi Mu N	7		

MAINS

SCOTTISH SALMON FILLET peas, onion, mussels, split herb sauce, sea purslane Ce F Mi Mo Mu NGCI	25
WIENER SCHNITZEL breaded veal escalope, fried duck egg, brown butter, capers E G Mi So	25
ROAST CHICKEN BREAST spring vegetables, herb gnocchi, chicken broth Ce NDCI Sd	19
HAKE FILLET squid ink linguini, tomato, broad bean, shellfish bisque Ce Cr F G Mi Mo Mu	26
DUCK BREAST confit duck potato, carrots, rhubarb, mushroom, sauterne sauce Mi NGCI Sd	28
ROASTED VEGETABLES & HUMMUS seasonal roasted vegetables, cashew nut hummus, light curry dressing Ce Mu N NDCI NGCI P Se Ve	15
PUY LENTIL BOLOGNESE linguini pasta, vegan Parmesan Ce NDCI Ve	15
RIBEYE STEAK marmite butter, baby onion fricassee, hand cut chips Ce Mi	40

SIDES

HAND CUT CHIPS

G | V | Vga

BUTTERED NEW POTATOES

Mi | V | Vga

MIXED LEAF SALAD

Ve | Mu

SAUTÉ GREEN BEANS WITH ALMONDS

Mi | N | V | Vga

CARROTS WITH CUMIN

V | Vga

4

DESSERTS

BAKED CUSTARD TART

egg custard, compressed rhubarb, rhubarb sorbet
E | G | Mi | Sd | V

6

CHOCOLATE PAVÉ

passion fruit coulis, mango sorbet
E | G | Mi | So | V

6

CLASSIC CRÈME BRÛLÉE

shortbread
E | G | Mi | V

6

WARM CHOCOLATE TORTE

clotted cream ice cream
E | G | Mi | So | V

6

DALMAHOY SCOOP

vanilla ice cream, chocolate ice cream, chocolate sauce,
cream, candy floss, marshmallow
Mi | NGCI | So | V

6

SCOTTISH CHEESE SELECTION

chutney, quince, oatcake
G | Mi | Mu | Sd | V

13





DALMAHOY
HOTEL & COUNTRY CLUB
EDINBURGH

V | Vegetarian Ve | Vegan Vga | Vegan option available NGCI | No gluten containing ingredients
NDCI | No dairy containing ingredients Ce | Celery Cr | Crustaceans E | Eggs F | Fish G | Gluten L | Lupin Mi | Milk Mo | Molluscs
Mu | Mustard N | Nuts P | Peanuts Se | Sesame So | Soya Sd | Sulphites

Full allergen information is available on request. Please be aware that all our dishes are prepared in kitchens where nuts and gluten are present. Menu descriptions do not always display all ingredients, as well as other allergens, therefore we cannot guarantee that any food is completely free from traces of allergens.
Please ask your server before ordering.

All prices include VAT. A discretionary service charge of 12.5% will be added to all food orders.
Supplements may apply to guests booked on an inclusive dinner package.

dalmahoy.co.uk
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2023

EXECUTIVE CHEF ANDY MCQUEEN