

THE PENTLAND

SIGNATURE SCOTTISH DINING

STARTERS

SOUP OF THE DAY crusty bread & butter G M	6	GOAT CHEESE, APPLE & PEAR walnut & raspberry dressing M Mu N P NDCI	9
PORK & MUSHROOM TERRINE fig chutney, toast G SD NDCI	10	WINTER SALAD OF BRASSICAS beetroot, hazelnut & citrus dressing N P NGCI NDCI	8
TREACLE CURED SALMON blini, horseradish cream F E G M Mu	12	RUSTIC BREADS flavoured butter, olive oil, balsamic G M	6

MAINS

SPICED LAMB RUMP chick pea tagine, mint yoghurt C M Sd NGCI	26
CHICKEN "COQ AU VIN" braised leg, roasted breast, smoked potato mash, silver skin onion, lardon, red wine jus M Sd NGCI	20
GNOCCHI artichoke, broad beans, red pepper, truffle cream G M	15
WILD MUSHROOM RISOTTO wild mushroom, parmesan C M Sd NGCI	15
STONE BASS FILLET chorizo, mussel, tomato, new potatoes F Mo M NGCI	24

GRILLS

served with tomato, mushroom, roquette

SIRLOIN STEAK 29 (8oz, 227g)	FILLET STEAK 35 (6oz, 170g)	PORK LOIN CHOP 15 (8oz, 227g)
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SIDES

BUTTERED NEW POTATOES NGCI	SAUTÉ GREEN BEANS NGCI
WINTER LEAF SALAD NGCI	STEALTH FRIES G
WILTED SPINACH NGCI	



DALMAHOY BEEF BURGER

16

served in brioche bun, lettuce, beef tomato, red onion, salsa

E | G | Mi | Mu | Se | So | Sd

TOPPINGS: bacon, gruyere cheese, haggis

1 EACH

DESSERTS

CRÈME BRÛLÉE

6

shortbread

M | E | G

FINE APPLE TART

7

calvados cream, vanilla ice cream

G | M | E

PEAR, SULTANA & HAZELNUT CRUMBLE

8

caramel ice cream

G | M | E | N | P

POACHED PINEAPPLE

8

coconut sorbet, chilli & citrus dressing

N | NGCI | NICD

STEAMED CHOCOLATE PUDDING

7

white chocolate custard

G | M | So | E

SELECTION OF SCOTTISH CHEESES

14

quince, chutney, oatcakes

M | G | Mu

2023

EXECUTIVE CHEF ANDY MCQUEEN

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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