

THE
PENTLAND

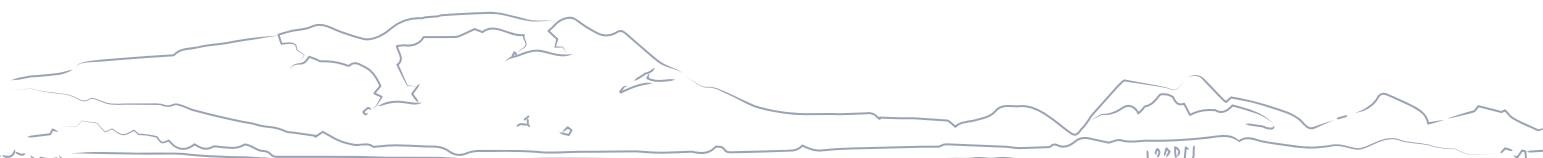


STARTERS

SOUP OF THE DAY rustic bread & butter G Mi V	7	TEMPURA SQUID, PRAWN & COURGETTE lime, garlic mayonnaise G Cr E Mo Mu Su	12
VEGAN TUNA TARTAR vegan tuna, daikon, avocado, pickled ginger, soy dressing G Mu Se So Ve	9	SHETLAND MUSSELS MARINIERE garlic cream, crusty bread G F Mi Mo So Su	10
HAM HOCK TERRINE piccalilli, toast G Mu N Se So Su	8	CHARRED CORN & ENDIVE SALAD prune & mustard dressing Mu Su NICD NICG Ve	7
HAGGIS SCOTCH EGG potato nest, chilli sauce E G Mi Mu	8		

MAINS

BEEF RAGU pappardelle pasta, parmesan shavings Ce E Mi	16
GNOCCHI tomato sauce, cherry tomato, mozzarella, basil Ce G Mi Su V	15
SLOW COOKED BEEF truffle potato, beef & red wine jus Mi Su NICG	25
VENISON BOURGUIGNON PIE chive mashed potato, wilted greens G Mi Su	25
CHICKEN TIKKA SKEWER tikka sauce, basmati rice, naan bread Mi G	22
SEABASS potato, saffron mayonnaise, bouillabaisse sauce Cr E F Mo Su	26
FREGOLA peppers, green beans, courgette, tomatoes, broad beans, basil, parsley, chives Ce G NICD Ve	15
SLOW COOKED AUBERGINE tamarind, roasted onion, white bean puree Ce Mu NICD NICG Ve	15



GRILLS

SIRLOIN STEAK (227G)
served with tomato, portobello mushroom
& stealth fries.

35

VENISON BURGER

black pudding, pickled red onion, brioche bun,
relish, tomato, gem lettuce, stealth fries
G | Mi | Mu | So | Su

20

FLAT IRON STEAK (227G)
served with tomato, portobello mushroom
& stealth fries. (best served medium rare)

25

DALMAHOY BEEF BURGER

pickled red onion, brioche bun, relish, tomato,
gem lettuce, stealth fries.
G | E | Mu | Se | So | Su

16

ADD A SAUCE

Peppercorn 3.50 | Bearnaise 3.50
Mi E | Mi

add bacon 2, add cheese 1 | Mi

GAMMON STEAK

pineapple relish, fried egg, stealth fries
E | Mu | N | Se | Su

17

SIDES

MASHED POTATO

Mi | NICG | V | Vga

STEALTH FRIES

G | NICD | V | Vga

GREEN BEANS

Mi | NICG | V | Vga

BATTERED ONION RINGS

G | NICD | V | Vga

CHANTENAY CARROTS

Mi | NCIG | V | Vga

TOMATO & ONION SALAD

NCID | NICG | Su | V | Vga

MIXED LEAF SALAD

NICD | NICG | Su | V | Vga

4

TO FINISH

CLASSIC CRÈME BRÛLÉE

shortbread

G | E | Mi | V

7

WHITE CHOCOLATE

CHEESECAKE

macerated rhubarb

N | So | Su | V

10

**CHOCOLATE &
PISTACHIO PARFAIT**

caramelised pistachio, caramel sauce

E | Mi | N | So | NICG | V

7

**SELECTION OF
SCOTTISH CHEESES**

oatcakes, pineapple chutney, quince jelly

G | Mi | Mu | N | Su | V

16

FRUIT SALAD

banana and passionfruit sorbet, pineapple crisp

NICG | NICD | Su | Ve

8

**SELECTION ICE CREAM
OR SORBETS**

clotted cream ice cream

Mi | NICG | V | Vga

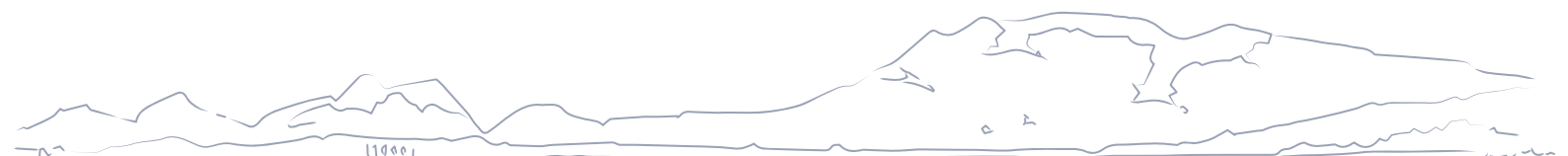
7

TIRAMISU

amaretti cream, chocolate tuille

G | E | Mi | N | P | Se | So | Su | V

9





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 Su | 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. All prices are in local currency.

dalmahoy.co.uk
DalmaHoy Hotel & Country Club, Edinburgh, EH27 8EB

EXECUTIVE CHEF ANDY MCQUEEN

2024