

THE BRASSERIE

LET'S GET STARTED



dalmahoy.co.uk

Dalmahoy Hotel & Country Club, Edinburgh, EH27 8EB

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SOUP OF THE DAY with crusty bread G Mi V	7	BRUSCHETTA with cherry tomatoes, garlic, basil and olive oil G NICD Ve	7
CAPRESE SALAD mozzarella, tomato and basil pesto Mi NICG V	10	MAC & CHEESE CROQUETTES with chilli sauce G Mi V	7
GALIA MELON & PARMA HAM NICG NICD	10	LOADED NACHOS with guacamole, sour cream, tomato salsa and jalapeños Mi NICG V Vga	7
COMPRESSED WATERMELON with roquette and vegan feta NICD NICG Ve	9		

PASTA

PRAWN LINGUINE with prawns, chilli, crème fraîche and chives Ce G Mi Cr Su	18
BEEF RAGU conchiglie pasta and parmesan shavings Ce E G Mi	16
MEATBALL LINGUINE tomato sauce, linguine and parmesan shavings Ce G Mi Su	16
LENTIL BOLOGNAISE linguine pasta, vegan parmesan Ce G NICD Ve	15
MACARONI CHEESE applewood & cheddar cheese sauce, parmesan crumb and garlic bread G Mi Mu V	16



MAIN EVENT

FISH & CHIPS

battered white fish, stealth fries, garden peas, tartar sauce, lemon
E | F | G | Mu

18

DALMAHOY BEEF BURGER

pickled red onion, brioche bun, relish, gem lettuce, tomato, stealth fries
G | Mu | Se | Vga

ADD BACON £2 | ADD CHEESE £1 (Mi)

16

BREADED CHICKEN BURGER

slaw, brioche bun, relish, gem lettuce, tomato, stealth fries
G | Mi | Mu | Se

ADD BACON £2 | ADD CHEESE £1 (Mi)

16

CAESAR SALAD

cos lettuce, parmesan shavings, croutons, Caesar dressing
ADD CHICKEN £5 | ADD GRILLED HALLOUMI £5

ADD HOT SMOKED SALMON £12

E | F | G | Mi

12

BEETROOT, SPINACH & QUINOA SALAD

with Dijon mustard dressing
Mu | Su | Ve

12

MARGHERITA PIZZA

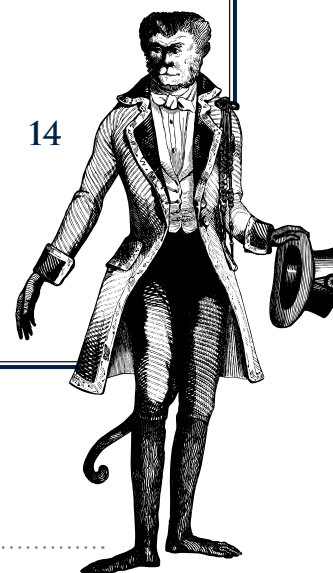
G | Mi

ADD A TOPPING:

CHICKEN £4 | SWEETCORN £1 | PEPPERONI £3

PEPPERS £1 | MUSHROOM £1

14



SOMETHING SWEET

BANOFFEE CHEESECAKE

with caramelised banana
NICD | NICG | Ve

10

BANANA SPLIT

with Chantilly cream, vanilla ice cream
and chocolate sauce
Mi | So | NICG | V

8

FRUIT PAVLOVA

meringue nest, forest fruits, Chantilly cream
E | Mi | NICG | V

8

SELECTION OF ICE CREAMS OR SORBETS

toffee sauce, vanilla ice cream
Mi | NICG | Vga

7

STICKY TOFFEE PUDDING

with toffee sauce and vanilla ice cream
E | G | Mi | V

12



DALMAHOY
HOTEL & COUNTRY CLUB
EDINBURGH

Dishes are prepared in our kitchens where all types of ingredients are used. Whilst care is taken, the use of shared equipment means we can't guarantee that your food and drink will be entirely free from allergen contact. Please notify your server about all food allergies.

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

All prices are in local currency.
A discretionary service charge of 12.5% will be added to all food orders.

EXECUTIVE CHEF ANDY MCQUEEN

2024

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