



# THE BRASSERIE



SIT BACK, RELAX AND ENJOY 300 YEARS OF SCOTTISH FLAVOUR

## LET'S GET STARTED

**Soup of the Day**  
Crusty bread & butter  
Mi | G | E | N | Se | So | V

7

**Prawn & Crayfish Cocktail**  
E | Cr | F

9

**Salt & Pepper Squid**  
Asian slaw  
Cr | So | Se

9

**Mac & Cheese Croquettes**  
Chilli jam  
G | Mi | V

8

**Loaded Nachos**  
Salsa, guacamole & sour cream  
Mi | Su | NGCI | V

9

**Vegetable Gyoza**  
Asian slaw & soy dip  
So | Se | G | Ce | Mu | Ve

8



## MAIN EVENT

**Balmoral Chicken**  
Haggis, mash potato, green beans  
& whisky sauce  
G | Mi

21.50

**Beer Battered Haddock & Chips**  
Battered Haddock, chips, peas,  
tartare sauce & lemon  
G | F | E

19

**Salad Andaluz**  
Asparagus tips, sun dried tomatoes,  
artichoke & rocket  
(Add: Chicken or Halloumi)  
Su | Ve

15

6

**Dalmahoy Bacon & Cheese Burger**  
Brioche bun, red onion marmalade, lettuce,  
gherkin & stealth fries  
(Veg & chicken option available)  
G | E | M | Se | So | Su

19

**Salsiccia Sausage Pappardelle**  
Italian sausage, peas & parmesan  
G | Mi

18

**Macaroni Cheese**  
Cheddar cheese sauce, parmesan crumb  
& garlic bread  
G | Mi | Mu | V

16

**Cajun Chicken Penne**  
Pan fried chicken & creamy Cajun sauce  
G | Mi

19

**Margherita Pizza**  
Cheese & tomato stone baked pizza  
G | Mi

15

**Meat Feast Pizza**  
Chicken, bacon & pepperonis stone baked pizza  
G | Mi

19

**Double pepperoni**  
Cheese & tomato, pepperoni stone baked pizza  
G | Mi

19

**Brasserie Pizza**  
Peppers, mushrooms & sweetcorn stone baked pizza  
G | Mi

17



## SOMETHING SWEET

<b>Sticky Toffee Pudding</b> Butterscotch sauce & vanilla ice cream E   Mi   V   G	<b>12</b>	<b>Chocolate Brownie Sundae</b> Brownie pieces, vanilla ice cream & chocolate sauce E   Mi   Nu   So	<b>9</b>
<b>Seasonal Cheesecake</b> Chantilly cream G   Mi   Nu   E	<b>10</b>	<b>Duo of Ice Cream or Sorbets</b> Mi	<b>7</b>
<b>White Chocolate &amp; Raspberry Pannacotta</b> Shortbread & raspberry gel G   Mi   So	<b>9</b>	<b>Scottish Cheese Selection</b> Chutney, quince & oatcakes G   Mi   Mu   Su   V	<b>14</b>

## SIDES (£5 each)

### TRIPLE COOKED CHIPS

V | VE | G

### BUTTERED MASH POTATO

Mi | V

### GARLIC MUSHROOMS

Mi | V

### GARDEN SALAD

Mu | V

### ONION RINGS

G | Ve

### CHEESY GARLIC BREAD

G | Mi

V | Vegetarian Ve | Vegan Vga | Vegan option available NICG | No ingredients containing gluten  
NICD | No ingredients containing dairy 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.



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

