

THE BRASSERIE



SIT BACK, RELAX AND ENJOY 300 YEARS OF SCOTTISH FLAVOUR

LET'S GET STARTED

Soup of the Day 7

Warm rustic bread & butter
G|M|Se|So|N|V|Ve

Mussel Flatbread 8

With burnt chilli butter
G|M|Mo

Loaded Nachos 9

Sour cream, guacamole, salsa &
jalapeno's
(add Cajun chicken or Chilli Beef) 5
Mi|V

Cajun Corn Ribletts 7

Sour cream & chive dip
Mi|V|Vga

Chilli Beef Sloppy Joe's 9

Yorkshire puddings, sour cream
E|M|G

Gambas Pil Pil Prawns 10

Chilli garlic butter, rustic bread
G|Cr|Se|So

Isle of Mull Cheddar Rarebit 8

Toasted sourdough, caramelised
onion chutney
G|M|

Mac & Cheese Croquettes 7

With chilli jam
G|M|



MAIN EVENT

DALMAHOY SIGNATURE DISHES

The Dalmahoy Cheese & Bacon Burger 19

Brioche bun, burger sauce, lettuce, tomato,
gherkins & fries
G|E|M|Mu|Su|So

Beer Battered Haddock & Chips 19

Triple cooked chips, garden peas, tartare
sauce & lemon
G|E|Mu|Fi

Chicken Balmoral With Haggis and Wrapped in Bacon 22

Dauphinoise potatoes, tender stem broccoli, peppercorn
sauce
G|M|Su

BRASSIERE CLASSICS

The Philly Cheesesteak Sandwich 19

Classic American style steak sandwich
served with fries and coleslaw
G|M|Su

Macaroni Cheese 16

Parmesan cheese crumb, garlic bread
G|M|So

Ranch Salad 15

Cos lettuce, cherry tomatoes, cucumber &
peppers bound in a creamy ranch dressing
(add chicken or halloumi) 5
E|M|

The Brassiere Pizza 17

Garlic & rosemary oil base, grilled artichoke, sun dried
tomatoes, red onion, vegan mozzarella & balsamic glaze
G|M|Su|V|Ve

Braveheart Rigatoni 18

Grilled chicken & haggis in a creamy pepper
sauce
G|M|

Wild Mushroom & Spinach Penne 16

Wild mushroom, spinach & parmesan
G|M|V

Margherita Pizza 15

Classic Italian pizza of tomatoes, mozzarella & basil
G|M|

Pizza Inferno 15

Pepperoni, mozzarella, red onion & chilli flakes
G|M|

The Aloha Pizza 18

Pineapple, ham hock, mozzarella & siracha sauce
G|M|



SOMETHING SWEET

Sticky Toffee Pudding Butterscotch sauce, vanilla ice cream Mi V	12	Strawberry Shortcake Sundae Macerated strawberries, strawberry ice cream, strawberry sauce & shortbread G Mi V	9
Chocolate Fondant Chocolate soil, vanilla ice cream E Mi V	12	Seasonal Cheesecake Chantilly cream Mi G V	9
Chocolate Torte Chantilly cream, raspberry gel G E Mi So V	12	Duo of Ice Creams Mi V	7

SIDES (£5 each)

TRIPLECOOKED CHIPS
V|VE| G

BUTTERED MASHED POTATO
Mi | V

GARLIC MUSHROOMS
Mi | V

GARDEN SALAD
Mu | V

ONION RINGS
G | Ve

CHEESY GARLIC BREAD
G | Mi

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

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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