



## SANDWICHES

SERVED WITH HOMEMADE SLAW & SALAD (UNTIL 5PM)

<b>Beef Pastrami</b>	<b>12.00</b>
mustard mayonnaise, cheddar cheese, pickled gherkins, watercress	
<b>Club Sandwich</b>	<b>12.00</b>
grilled chicken breast, smoked bacon, egg mayonnaise	
<b>Egg Mayonnaise (V)</b>	<b>9.00</b>
free-range eggs, watercress	
<b>Hot Smoked Salmon</b>	<b>10.00</b>
crème fraiche, capers & dill	

## WHILE YOU WAIT

<b>Marinated Gordal Olives (VE)</b>	<b>4.00</b>
garlic & chilli	
<b>Haggis Bites</b>	<b>4.00</b>
mustard mayonnaise	

## STARTERS

<b>Salt &amp; Pepper Squid</b>	<b>9.00</b>	<b>Scottish Salmon &amp; Smoked Haddock Fishcake</b>	<b>10.00</b>
spring onion, lemon & garlic mayonnaise		tartare sauce, watercress	
<b>Wild Mushrooms on Toast (V)</b>	<b>9.00</b>	<b>Pulled Pork Scotch Egg</b>	<b>9.00</b>
toasted brioche, poached egg, garden herbs		pickled shallot, mustard mayonnaise	
<b>Homemade Soup (V)</b>	<b>6.00</b>	<b>Glazed Chicken Wings</b>	<b>9.00</b>
warm bread roll & butter		spring onion, garlic & chive mayonnaise	

## MAINS

<b>Fish &amp; Chips</b>	<b>16.00</b>	<b>Slow-Braised Beef Ragu</b>	<b>16.00</b>
triple cooked chips, mushy peas, tartare sauce, burnt lemon		buttered tagliatelle, eight hour braised beef, roasted tomato sauce	
<b>Macaroni Cheese</b>	<b>15.00</b>	<b>Potato Gnocchi (VE)</b>	<b>15.00</b>
smoked haddock, braised leeks, herb breadcrumb		roasted tomato sauce, garden vegetables, spring onion	
<b>Dunkeld Estate Venison Sausages</b>	<b>16.00</b>	<b>Wild Mushroom &amp; Braised Leek Cottage Pie (V)</b>	<b>16.00</b>
creamed potatoes, braised red cabbage, caramelised onion gravy		mashed potatoes, white wine cream sauce, garden vegetables	

## GRILL

<b>Grilled Steak Sandwich</b>	<b>16.00</b>	<b>Dunkeld Estate Venison Burger</b>	<b>16.00</b>
mustard mayonnaise, caramelised onions, fries		cheddar cheese, smoked streaky bacon, homemade relish, fries	
<b>Scotch Steak Burger</b>	<b>16.00</b>	<b>8oz Sirloin Steak</b>	<b>26.00</b>
cheddar cheese, smoked streaky bacon, homemade relish, fries		triple cooked chips, grilled mushroom & tomato, whisky & peppercorn sauce, watercress salad	

## SIDES

<b>Beer-Battered Onion Rings (VE)</b>	<b>5.00</b>	<b>Triple Cooked Chips (VE)</b>	<b>4.00</b>
<b>Truffle &amp; Parmesan Fries</b>	<b>5.00</b>	<b>House Salad (VE)</b>	<b>4.00</b>

## DESSERTS

<b>Sticky Toffee Pudding</b>	<b>8.00</b>	<b>Cardamom Poached Pear (VE)</b>	<b>8.00</b>
butterscotch caramel sauce, salted caramel ice cream		lemon shortbread biscuit, pomegranate seeds	
<b>Dark Chocolate Brownie</b>	<b>9.00</b>	<b>Baked Madagascan Vanilla Cheesecake</b>	<b>8.00</b>
vanilla bean ice cream, hazelnut praline		chantilly cream, pistachio crumb, brambles	
<b>Apple Frangipane Tart</b>	<b>8.00</b>	<b>Scottish Cheese Selection</b>	<b>12.00</b>
spiced apple compote, vanilla bean ice cream		Isle of Mull Cheddar, Morangie Brie, Strathdon Blue	

(V) vegetarian | (VE) vegan

\*FOOD ALLERGIES & INTOLERANCES\*  
Should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink

