



## DESSERTS

**Vanilla and Blackberry Opera**  
macerated blackberry, blackberry ice cream

**Toasted Milk Iced Parfait**  
hazelnut croquant, toffee sponge

**Warm Rice Pudding**  
caramelised banana, butterscotch

**Dark and White Chocolate Mousse**  
candied lime, lime gel

**Lemon Meringue Tart**  
berry sorbet

**Selection Of Scottish Cheese**  
Chef's recommendation of a selection of Scotland's best cheeses  
**£6 supplement**

## HIGHLAND CHOCOLATIER

Award winning handmade artisan chocolates complemented with some of Scotland's best whisky. Iain Burnett, the Highland Chocolatier in conjunction with the whisky distilleries have created unique whisky and chocolate tasting!

**Raspberry & Black Pepper Velvet Truffle**  
Aberfeldy 12 years

**Dark Velvet Truffle**  
Dalwhinnie 15 years

**Orange & Hint of Clove Velvet Truffle**  
Glenfiddich 15 years

**£20**

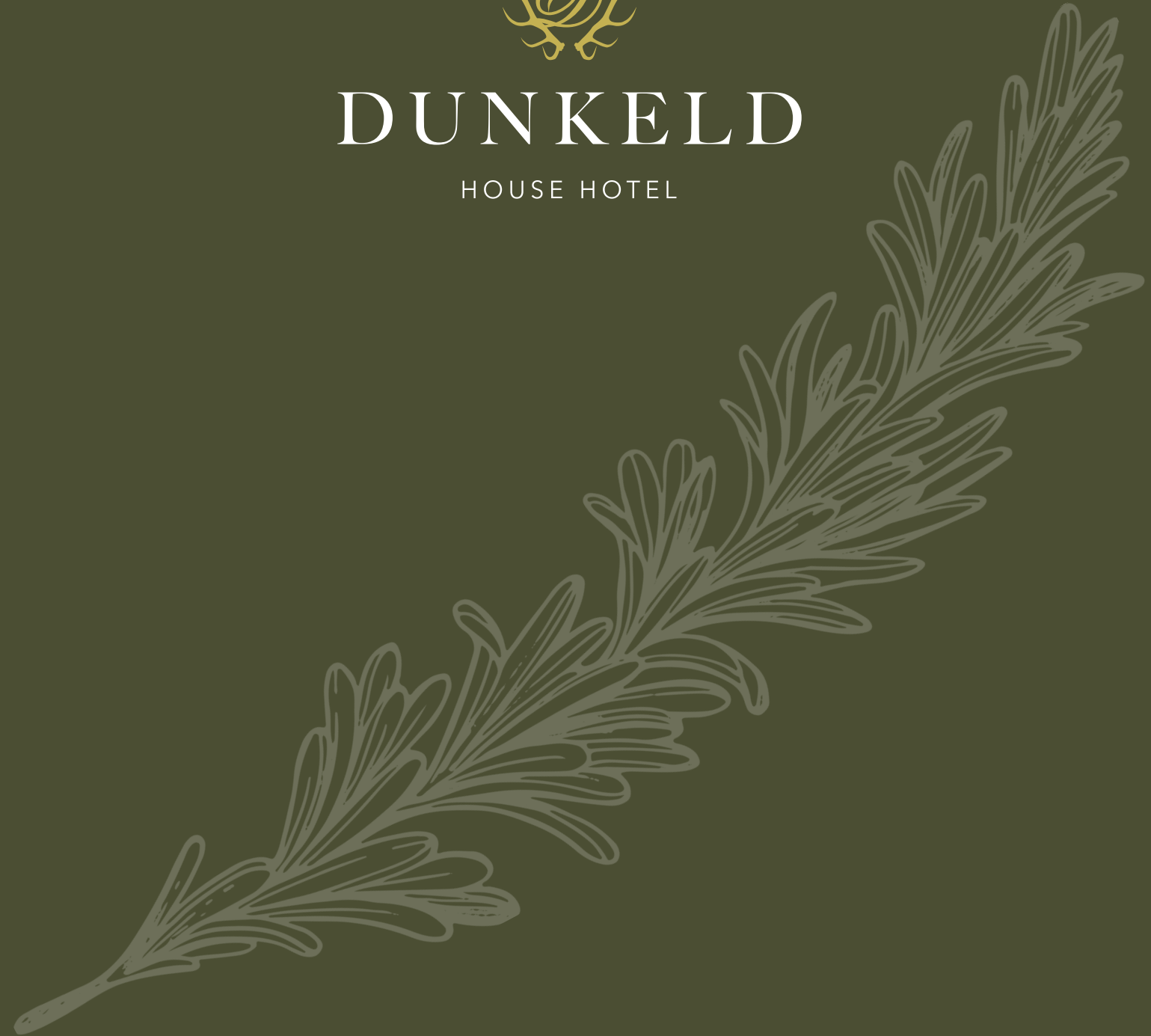
*Iain Burnett*

For dietary requirements please speak to a member of staff.



# DUNKELD

HOUSE HOTEL



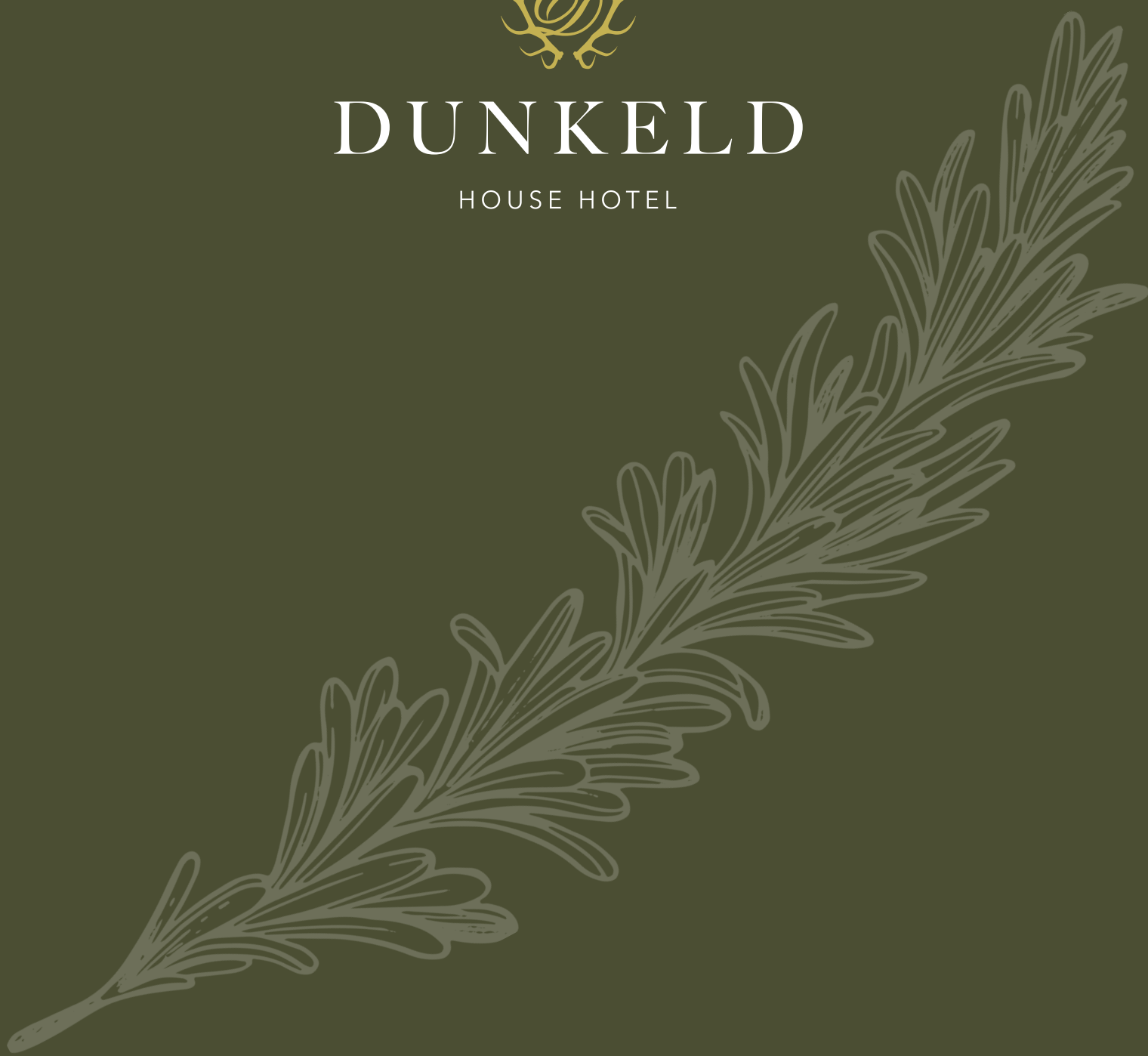
## RESTAURANT



# DUNKELD

HOUSE HOTEL

RESTAURANT





## STARTERS

**Warm Smoked Duck Breast**  
pickled blackberry, radish, sourdough

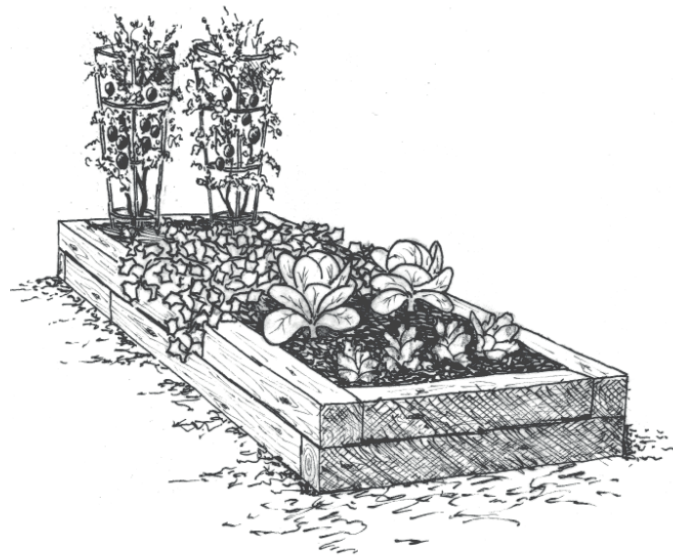
**Roast Pumpkin Soup (Ve)**  
chilli oil, coriander

**Game Terrine**  
presse of Scottish game, burnt apple, sourdough

**Braised Pork Cheek**  
pickled garden vegetable consomme, gochujang  
ketchup, pig skin popcorn

**Seared Scallops**  
roast squash, chicory, chorizo, crisp apple

**Roast and Fried Artichoke (V)**  
ricotta, Dunkeld herb garden salad



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## MAINS

**Peterhead Cod**  
roast cod, artichoke, crisp chicken wing,  
grain risotto, chicken jus

**Scottish Salmon**  
curried squash, cauliflower bhaji, sea  
vegetables, chilli oil

**Lamb Neck Fillet and Braised Lamb Neck**  
hasselback potatoes, young vegetables,  
blackened shallot, red wine jus

**Pork Tomahawk**  
mustard glaze, stornway black pudding, crackling,  
pickled apple, jus, creamed potato

**Roast Chicken**  
fondant potato, braised cabbage and  
pancetta, roasting juices

**Roast Squash (Ve)**  
Dunkeld garden vegetable cassoulet,  
roast vine tomato

## SIDES

**£4 each**

**Hand Cut Chips (Ve)**

**Chargrilled Courgette (V)**  
roast garlic, parmesan oil

**Dunkeld Garden Rainbow Chard**  
smoked pancetta

| 2-courses £34.00 per person | 3-courses £42.00 per person |

V- Vegetarian VE - Vegan

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