



*Dalhousie Castle*

HOTEL AND AQUEOUS SPA

A very warm welcome to the Dungeon Restaurant

Our ancient barrel-vaulted Dungeon restaurant provides a unique & undeniably wonderful setting to enjoy the fine traditional Scottish & classical French cuisine produced by the castle's kitchen team.

We pride ourselves on sourcing the finest Scottish produce from local businesses, carefully selected within season & preparing it with passion and intelligence. Complimented by an interesting selection of wines & an unrivalled quality of friendly and professional service.

We do hope that you have a wonderful dining experience with us & look forward to welcoming you back to the castle in near future.

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### **Our Food Heroes**

Campbell's Prime Meat from Broxburn – Fish, Charcuterie, Corn-fed Chicken, Pigeon

Mark Murphy from Edinburgh- Fruit, Vegetables & Dairy

Clarks from Edinburgh- Cheese and speciality products

Somerville Farm - Free Range Eggs

John Gilmour's- locally reared meats

**Five courses £75 PER PERSON**

*Inclusive of VAT*

**Please note a discretionary 10% service charge will be applied to the final bill. Please ask if you would like this to be removed.**

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**Amuse Bouche**

**Chefs Daily Changing Amuse Bouche**

**Starters**

**BUTTERNUT SQUASH & ALMOND VELOUTÉ**  
Amaretti and Parmesan Gougère

**CURED LOCH ETIVE SEA TROUT**  
Oyster Chantilly, Citrus, Compressed Cucumber

**TERRINE OF AYRSHIRE HAM HOUGH**  
Piccalilli, Sauce Gribiche, Bergamot Gel

**SOFT-BOILED HEN EGG**  
Champignons des Bois, Brioche Croutons, Port wine jus

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**Main Course**

**ROAST LOIN OF HIGHLAND VENISON**

Pomme Dauphine, Braised Red Cabbage, Venison Caillette, Sauce Grand Veneur.

**NORTH ATLANTIC COD**

Saffron Potatoes, Pak Choi, Bouillabaisse Sauce, Mussels.

**BRAISED BEEF CHEEK**

Fondant potato, shallot puree, celeriac, port wine jus

**WILD MUSHROOM RISOTTO**

Topped with a parmesan and rocket salad

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## Cheese Course

Enjoy our specially selected cheeses as a perfect lead up to our wonderful selection of desserts.

### **ELRICK LOG**

Soft, lactic, mild goat's raw milk cheese that it is rolled in ash before it develops a mould rind. The texture is smooth, firm, and little crumbly. It comes from South Lanarkshire.

### **MINGER**

Rind washed cheese with a soft creamy centre and a strong aroma but possibly not quite as strong as the name suggests. It is made in the Highlands from pasteurised cow's milk.

### **FAT COW**

A semi-hard washed rind cheese made with pasteurized cow's milk in the Highlands. It sits between Gruyere and Emmental in appearance and flavour with sweet delicate notes.

### **CORRA LINN**

Firm Cheddar-Style cheese made from raw ewes' milk in South Lanarkshire. Crumbly in texture with pleasant nutty lingering notes in its flavour and light earthy after notes.

### **STRATHDON BLUE**

A Soft Blue Cheese made from pasteurized cow's milk in the Scottish Highlands. Rich, yet mellow, it is crumbly with a hint of creaminess.

Served with Homemade Sultana, Apricot and Walnut Bread, Oatcakes, Grapes & Chutney

When served as an additional course - **£15.00**

Enjoy our recommended port or local ale with your cheese selection:

### **HARVIESTOUN OLA DUBH (BLACK OIL) ALE**

Aged in 12yo Highland Park barrels 8% - **£10.50**

### **20 YEAR OLD TAWNY PORT, BARROS**

Portugal – 50ml glass - **£10.00**

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## **Pre Dessert**

A carefully selected palate cleanser before your dessert

## **Desserts**

### **MONT BLANC**

Chestnut Parfait, Prune and Armagnac Ice Cream, Chestnut Tuille

### **PEANUT BUTTER MOUSSE & VALRHONA MANJARI CHOCOLATE**

Caramelized Banana, Cacao Nib Coulis, Banana Sorbet

### **TONKA BEAN CRÈME BRULEE & TEXTURES OF CARROT**

Carrot Sponge, Carrot Foam, Carrot Sorbet, Caramel Syrup

### **SELECTION OF CHEESE**

**(£6.00 Supplement)**

Served with Homemade Water Biscuits, Oatcakes & Chutney

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## **Selected Digestifs**

### **JANNEAU VS**

Armagnac – 25ml - £5.00

### **MARTELL VS**

Cognac – 25ml - £4.50

### **MACALLAN 18YO**

Single Malt - 25ml - £38.00

## **Tea & Coffee**

### **TEA SELECTION**

Darjeeling, Earl Grey, English Breakfast, Fruit & Herbal Teas - £4.50

### **COFFEE SELECTION**

Espresso, Macchiato, Cappuccino, Café Latte, Americano – from £3.95

**Liqueur Coffee – £7.50**

**Five courses £75 PER PERSON**

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