



*The Orangery*  
*Dalhousie Castle*  
HOTEL AND AQUEOUS SPA

*Light Nibbles...*

Gordal Olives 6.0

Chicharrón, Aubergine Dip 6.0

Bresaola & Coppa With Homemade Pickle 6.5

Beetroot Cured Sea Trout, Lemon Mayo 6.0

Sourdough Bread & Cultured Butter 4.5

*Small Plates...*

Red Pepper Hummus, Toasted Seeds, Pomegranate,  
Lavosh Bread 7.0

Spiced Duck Doughnuts, Sweet Chilli Glaze, Sesame,  
Spring Onion 8.0

Fish Dog, Homemade Brioche, Fish Hotdog,  
Crispy Onion Harissa Mayo 7.5

Saag Aloo Bhaji, Coconut & Mango Chutney, Spiced Onions 7.5

## *A Little Bigger...*

Slow Cooked Featherblade of Beef, Caper, Puffed Rice, Truffle Foam,  
Cep Powder, Raw Chestnut Mushroom 12.5

Korean Fried Chicken Burger, Kimchi Slaw, Gochujang Mayo, 12.5

Roasted Tail of Monkfish, Firecracker Rice, Keralan Curry Sauce 16.0

Sun Blushed Tomato Arancini, Tomato & Basil Sauce,  
Aged Grana Padano 12.5

Carrot & Cashew Spring Roll, Teriyaki, Asian Slaw 12.5

## *On The Side...*

Truffle, Pancetta & Parmesan Fries 6.0

Smoked Paprika Hasselback Potato, Herb Emulsion 6.0

Pommes Puree, Herb Oil 5.0

Tempura Tender Stem Broccoli, Sesame, Smoked Almond 6.0

Mini Cesar Salad, Baby Gem Heart 6.5

## *Let's Sweeten Things Up...*

Scottish Strawberry Sundae, Scone Crumb,  
Clotted Cream Ice Cream 8.5

Pastel De Natta, Marmalade Ice Cream 8.5

Chocolate Brownie Mousse Cake, Skyre Yogurt Sorbet 8.5

Today's Highlighted Cheese (See Server For Details), Orchard Chutney,  
Honeycomb, Onion Seed Bread 12.75

Please inform your waiter of any potential allergies or dietary requirements.

Please Note a discretionary gratuity of 10% will be applied to the final bill.

Please ask if you would like this to be removed.