



*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 our modern Scottish fine dining experience created by Head Chef Iain Gourlay and his brigade

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.

Ith gu leòir!

### **Our Food Heroes**

George Campbell and Sons from Fife- Fish and shellfish

Tweed Valley Venison from Peebels- Venison and game

Wellocks - Fruit, Vegetables & Dairy

I.J. Mellis cheesemonger 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

##### **HERITAGE CARROT TERRINE**

Sesame whipped tofu, Carrot chutney, Crispy carrot

Allergens: Celery, Sesame seeds, Soya, Sulphur dioxide

##### **THORNIELEE PARTRIDGE BOUDIN**

Jerusalem Artichoke, Truffle, Compressed Apple

Allergens: Eggs, Milk, Sulphur dioxide

##### **HERRITAGE PORK PATE EN CROUTE**

Ethical Foie Gras, Apricot, Pistachio

Allergens: Cereals containing gluten, Eggs, Nuts, Sulphur dioxide

##### **HAND DIVED ORKNEY SCALLOP**

Saffron Emulsion, Seaweed Oil, Caviar, Toasted Almond

Allergens: Eggs, Mollusc, Mustard, Nuts

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**Main Course**

**ROAST LOIN OF TWEED VALLEY VENISON**

Grelot, Parsley Root, Black Pudding & Potato Presse, Pickled Bramble

Allergens: Celery, Cereals containing gluten, Milk, Sulphur dioxide

**POACHED FILLET OF WILD HALIBUT**

Crab Bisque, Langoustine Oil, Saffron Potato

Allergens: Celery, Milk, Crustaceans, Fish, Sulphur dioxide

**MAPLE GLAZED BREAST OF CREEDY CARVER DUCK**

Slow Cooked Leg Pie, New season Asparagus, Foraged Wild Garlic

Allergens: Celery, Gluten, Egg, Milk, Soy, Sesame, Sulphur dioxide

**SUMAC ROASTED CAULIFLOWER**

Keralan Curry Sauce, Saag Aloo, Puffed Rice, Cauliflower Pakora

Allergens: Celery, Milk, Soya, Sulphur Dioxide, Mustard

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### **Cheese Course**

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

#### **GOLDEN CROSS**

This ripened goats' milk cheese is first rolled in ash, then matured to develop a complex, yet subtle flavour. The texture is like ice-cream. This cheese is from Greenacres farm East Sussex

#### **ANSTER**

A delicate, pale, crumbly cheese – reminiscent of Caerphilly.

The flavour is mild, yet complex with a touch of citrus on the finish and cellar-ish, almost mushroomy, notes next to the natural rind. Typically aged for 2 – 4 months

#### **CONNAGE GOUDA**

Connage Gouda is a creamy, well textured cheese that ranges from sweet and mild when young and matures to a stronger firmer texture full of flavor. The cows are fed on pastures rich in clover, and you can really taste this in the cheese.

#### **ALP BLOSSOM**

Alp Blossom has become iconic, and not just because it looks so pretty!

Albert Kraus makes this cheese from the milk of two local herds of Brown Swiss cows, in the Allgäu region of Bavaria, at the southernmost edge of Germany. The mix of flowers and herbs on the rind makes for a wonderfully aromatic cheese, the scent of which brings mountain meadow pasturages to mind.

#### **HEBRIDEAN BLUE**

Aged for six months and made with unpasteurised cow's milk by the Reade Family on the Isle of Mull. This cheese is slightly boozy and saline with a hint of piquant spice from the thorough blueing.

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

When served as an additional course - **£21.00**

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**

#### **STRAWBERRY AND ELDERFLOWER**

Elderflower Parfait, Champagne, textures of strawberry

**Allergens: Cereals containing gluten, Eggs, Milk, Sulphur dioxide**

#### **MANJARI CHOCOLATE CHERRY MOUSSE**

Cherry Ripple Ice Cream, Aero Chocolate, Cherry Gel

**Allergens: Cereals containing gluten, Eggs, Milk, Sulphur dioxide**

#### **DULCE DE LECHE TART**

Sea Buckthorn Sorbet, Yogurt Crisp, Sea Buckthorn Gel

**Allergens: Cereals containing gluten, Eggs, Milk, Nuts, Sulphur dioxide**

#### **SELECTION OF CHEESE**

**(£12.00 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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