

DUNGEON RESTAURANT



If you have any questions regarding our ingredients, or if you have a food allergy or intolerance, please speak to your server before you order.

A Warm Welcome to the Dungeon Restaurant

Our ancient barrel-vaulted Dungeon Restaurant provides a unique and 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 and 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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Five Courses £75

Per person & inclusive of VAT

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

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

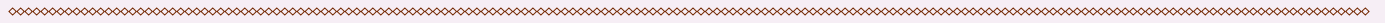
John Gilmour's
Locally reared meats

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AMUSE BOUCHE

Chefs Daily Changing Amuse Bouche

Please ask staff for today's selection.



STARTERS

Slow Cooked Duck Yolk

Hen of the Woods, Girolle, Dashi, Summer Vegetables

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

Suggested Wine Pairing:

Chenin Blanc, Olifantsberg (South Africa) £10.50 - 175ml

Thornielee Partridge Boudin

Jerusalem Artichoke, Truffle, Compressed Apple

Allergens: Eggs, Milk, Sulphur dioxide

Suggested Wine Pairing:

Veramonte Merlot (Casablanca Valley, Chile) £9.50 - 175ml

Heritage Pork Paté En Croute

Ethical Foie Gras, Apricot, Pistachio

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

Suggested Wine Pairing:

Sauternes, Château Suduiraut (Bordeaux, France) £9.00 - 75ml

Hand Dived Orkney Scallop

Saffron Emulsion, Seaweed Oil, Caviar, Toasted Almond

Allergens: Eggs, Mollusc, Mustard, Nuts

Suggested Wine Pairing:

Txakoli, Hiruzta (Basque Region, Spain) £10.50 - 175ml

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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

Suggested Wine Pairing:

Nuits-Saint-Georges (Burgundy, France) £12.50 - 175ml

Poached Fillet of Wild Halibut

Crab Bisque, Langoustine Oil, Saffron Potato
Allergens: Celery, Milk, Crustaceans, Fish, Sulphur dioxide

Suggested Wine Pairing:

Albariño, Coral Do Mar (Rias Baixas, Spain) £10.00 - 175ml

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

Suggested Wine Pairing:

Chenin Blanc, Olifantsberg (South Africa) £10.50 - 175ml

Sumac Roasted Cauliflower

Keralan Curry Sauce, Saag Aloo, Puffed Rice, Cauliflower Pakora
Allergens: Celery, Milk, Soya, Sulphur Dioxide, Mustard

Suggested Wine Pairing:

Riesling, Spitzer Federspiel (Wachau, Australia) £13.00 - 175ml

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CHEESE COURSE

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

When served as an additional course - £21.00

Golden Course

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.

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

Harviestoun Ola Dubh (Black Oil) Ale - £10.50
Aged in 12yo Highland Park barrels 8%

20 Year Old Tawny Port, Barros - £10.00
Portugal - 50ml glass

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PRE DESSERT

Chefs Daily 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

Suggested Wine Pairing:

Orange Muscat (California, USA) £7.00 - 75ml

Manjari Chocolate Cherry Mousse

Cherry Ripple Ice Cream, Aero Chocolate, Cherry Gel

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

Suggested Wine Pairing:

Recioto della Valpolicella (Veneto, Italy) £10.50 - 75ml

Dulce De Leche Tart

Sea Buckthorn Sorbet, Yogurt Crisp, Sea Buckthorn Gel

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

Suggested Wine Pairing:

Sauternes (Bordeaux, France) £9.00 - 75ml

Selection of Cheese

Served with Homemade Water Biscuits, Oatcakes & Chutney
(£12.00 Supplement)

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SELECTED DIJESTIFS

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

Hot coffee blended with your choice of liqueur - £7.50



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dalhousiecastle.co.uk
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