



**DALMUNZIE**  
— CASTLE HOTEL —

## **SAMPLE MENU**

### *Starters*

#### **Butter Poached Dunvegan Lobster**

Charred peach, burrata, chorizo oil

£15.95

#### **Isle of Mull Hand Dived Scallop**

Sauce vierge, west coast shellfish, bisque espuma

£15.95

#### **Smoked Gartmorn Farm Duck Breast**

Pear & ginger pureé, pain d'epice, foie gras

£13.95

#### **Ardgay Venison Tartare**

Szechuan, lapsang souchong dashi

£13.95



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*Mains*

**North Sea Cod**

Salt cod brandade, confit tomato, olives, escabeche

£28.95

**Wild Scottish Halibut**

Jersey royals, fennel pesto, orange emulsion

£32.95

**Aberdeen Angus Bone in Rib of Beef for Two**

Strathdon blue cheese mouse, beef dripping chips, rocket &  
watercress salad

*Guests on Set Menu are charged an extra £10 pp*

£70.00

**Roast Rack of Highland Lamb & Confit Belly**

Tomato cous cous, spiced aubergine, goats curd

£32.95

**Please inform your server for any food intolerances, allergies or  
preferences and we will endeavour to accommodate.**

**Including vegetarian and vegan options.**



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*Desserts*

**Macerated Bruce Farm Strawberries**

Condensed milk parfait, balsamic vinegar powder

£9.95

**Homemade Ricotta**

Buckwheat gram cracker crust and compressed apple

£9.95

**Chocolate Tree of East Lothian 70% Chocolate**

Buttermilk Panna cotta, kalamansi

£10.95

**Selection of Fine Scottish Cheese**

Kenmore oatcakes & Dalmunzie Estate rhubarb chutney

£11.50