

Duisdale
A SONAS HOTEL

Let's Begin

Heritage Tomatoes

Tomato Jam, Confit Peach, Candied Almonds, Tomato Consomme

10. (gf)

Mushroom Dumpling

Sauteed Mushroom, Ponzu Jelly, Mushroom Veloute

2. 9.

Mains

Salt Baked Carrot

Sage Gnocchi, Dukkah, Pickled Carrot, Hazelnut Foam

2. 10.

Potato Rosti

Braised Savoy Cabbage, Roast Plums, Arran Mustard Sauce

(gf)

To Finish

Chocolate

Dark Chocolate Rice Pudding, Candied Pistachios, Elderflower Sorbet

10. (gf)

Caramelised Pineapple

Banana Sorbet, Pink Peppercorn Crumble, Coconut Gel

(gf)

2 course £59 | 3 course £69

Allergens (gf) Gluten Free (df) Dairy Free

1. Celery 2. Cereal containing Gluten 3. Crustacean 4. Eggs 5. Fish 6. Lupin 7. Milk 8. Molluscs 9. Mustard 10. Nuts 11. Peanuts 12. Sesame Seeds
13. Soya 14. Sulphur Dioxide and Sulphites