

Duisdale
A SONAS HOTEL

Let's Begin

Leek Veloute
Haggis Bonbon, Leek Oil
2.

Mushroom Dumpling
Sauteed Mushroom, Ponzu Jelly, Mushroom Tea
2. 9.

Main

Salt Baked Butternut Squash
Sage Gnocchi, Pickled Squash, Hazelnut Foam
2. 10.

Potato Rosti
Braised Savoy Cabbage, Roast Plums, Arran Mustard Sauce
(gf)

To Finish

Chocolate
Dark Chocolate Rice Pudding, Candied Pistachios, Apple Sorbet
10. (gf)

Eton Mess
Fruit Compote, Bramble Sorbet
(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 15. Garlic