



Duisdale

A SONAS HOTEL

Let's Begin

Chicken Liver Parfait

Shallot Jam, Chicken Fat Brioche

2. 4. 7. 14. 15.

—

Smoked Salmon

Dill Emulsion, Creme Fraiche

2. 4. 5. 7. 9. 14.

—

Soup of the Day

Stout & Treacle Bannock

Mains

Jacobs Ladder

Garlic Pomme Puree, Caramelised Shallot, Beef Jus

1. 7. 14. 15. (gf)

—

Cod

Herb Crushed Potatoes, Mussel Broth

2. 5. 7. 8. 14. 15. (gf)

—

Carrot Agnolotti

Confit Carrot, Dukkha, Hazelnut Foam

2. 4. 10. 13. 15. (df) (v)

To Finish

Ginger Panna Cotta

Poached Rhubarb, Honeycomb, Rhubarb sorbet

7. (gf)

—

Chai Rice Pudding

Apple & Pear Compote, Milk Crisps

7. (gf) (v)

—

Scottish Cheese Board

Quince, Pumpkin Seed Crackers, Chutney

1. 2. 7. 14. (v)



Duisdale

A SONAS HOTEL

Let's Begin

Venison Ravioli

Potato & Cheese Espuma, Truffle

1. 2. 4. 7. 9. 14. 15.

—

Smoked Salmon

Dill Emulsion, Creme Fraiche

2. 4. 5. 7. 9. 14.

—

Mushroom Dumpling

Ponzu Jelly, Mushroom Tea

2. 4. 7. 13. 15. (v)

Mains

Pistachio Crust Lamb Rack

Lamb Fat Pomme Anna, Pea Fricassee, Sundried Tomato, Lamb Jus

1. 2. 7. 10. 15.

—

Halibut

Hazelnut Crumb, Herb Crushed Potatoes, Mussel Broth

2. 5. 7. 8. 14. 15. (gf)

—

Carrot Agnolotti

Confit Carrot, Dukkha, Hazelnut Foam

2. 4. 10. 13. 15. (df) (v)

To Finish

Ginger Panna Cotta

Poached Rhubarb, Honeycomb, Rhubarb sorbet

7. (gf)

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Chai Rice Pudding

Apple & Pear Compote, Milk Crisps

7. (gf) (v)

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Scottish Cheese Board

Quince, Pumpkin Seed Crackers, Chutney

1. 2. 7. 14. (v)