

The  
**DUNSTANE  
HOUSES**

DUNSTANE HOUSE & HAMPTON HOUSE



## Dunstane Dinner Menu

4 - 9.30 pm

We are delighted to have our new chef Anthony Howard join us and we hope you enjoy Anthony's take on our Scottish and Orkney produce.

### STARTERS

Sweetcorn velouté with charred sweetcorn and artisan bread

**Falerio, Saladini Pilastrri**

Cured and barbequed Scottish mackerel, pickled potato with fennel, radish and cucumber salad

**Chardonnay 'Lakefield' Cranswick**

Roast chicken terrine, crispy bacon, pickled onion and shallot puree

**Chenin Blanc, Paarl Heights**

### MAIN COURSES

Pan-seared fillet of sea bass and spiced puy lentils with a tomato, red pepper and garlic emulsion

**Sauvignon Blanc Reserva Casas De Bosque**

Roast corn-fed chicken breast, with sweet corn relish, crispy potato, peanut pesto, chorizo jam and chicken jus

**Soli Pinot Noir**

Garden pea risotto with parmesan tuile, feta and micro herbs

**Domaine De La Baume 'Elisabeth' Viognier**

### SIDES

Spiced baby potatoes

Honey and mustard lambs lettuce salad

Honey-glazed vegetables

### TO FINISH

Piña colada panna cotta with rum pineapple, vanilla savarin, almond tuile and coconut ice cream

**Riesling Noble Late Harvest Casas Del Bosque**

Chocolate and cherry ganache cake with sour cherry crumb and peanut brittle

**Aglianico, Janare**

Scottish and Orkney selection of cheese with Arran pear and apple chutney and Stockan's oatcakes

**Kopka, Fine Towny Port**

2 Course £28pp

3 Course £34pp

Wine Pairing £18pp