

Dunstane Dinner Menu

4-9.30pm

STARTERS

Sweetcorn velouté with charred sweetcorn and artisan bread

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

Roast chicken leg terrine, streaky bacon tuile, pickled onion and shallot puree

MAIN COURSES

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

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

Garden pea risotto with parmesan tuile, feta and micro herbs

TO FINISH

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

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

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

2 Course £26pp

3 Course £32pp