

Dunstane Supper Menu

Chef Anthony and the Dunstane Houses team are delighted to bring back our signature Dunstane Dinner Menu, especially for you. Join us in celebrating the end of Scottish summer with this curated menu showcasing the best produce of the season has to offer, elevated by Chef Anthony. So sit back, relax and enjoy this intimate dinner experience in our little Edinburgh bubble.

Amuse bouche

Tomato and red pepper gazpacho with herb oil served with an artisan bread roll and salted butter

Starter

Salt baked beetroot, torched Crottin de Chavignot, candied walnuts, frisée lettuce, beetroot dressing

Main

Pan fried Seabass with harissa glaze, cannellini bean and chorizo emulsion, Pak choi and charred tender steam broccoli, chorizo oil with lemon gel

Or

Garden pea and mint risotto with parmesan crisps, pea shoots and a potato and truffle foam.

Dessert

Tonka bean and vanilla Panna Cotta with honeycomb and strawberry

Choose 3 Courses for £32 per person

or

Choose 4 Courses for £38 per person

(Amuse Bouche plus two or three courses)

Please let us know if you have any dietary requirements.