

Here in the Dunstane Garden we like to keep things seasonal, Scottish and locally sourced. We maintain close relationships with a chef-picked selection of regional producers to bring you the very best of farm, field and fishing boat. Combining the heights of Modern Scottish cooking with the freshest flavours of the Orkney Islands.

— WEE BITES —

Campbell's haggis fritters, mustard mayo and mixed salad

Individual £6.50

To share £11.50

Wensleydale cheese salad, candied walnuts, pickled apple with a Perthshire honey vinaigrette.

Individual £9.00

To share £15.00

Smoked mackerel pate with toasted artisan bread and frisée lettuce

£7.50

— BIGGER BITES

Orkney beer battered fish, triple cooked chips, chunky tartare sauce, malt vinegar and lemon

£16.50

Orkney beef burger with Orkney cheddar, siracha mayonnaise and skinny fries

£15.00

Roast bell pepper, aubergine and courgette burger with goats' cheese and skinny fries

£13.50

— TO FINISH —

Edinburgh's S. Luca ice cream (v)

Individual £6.00

To share £9.00

Warm dark chocolate brownie (v)

Served with fresh berries and S. Luca's vanilla ice cream

£8.00

Scottish and Orkney cheese board, home-made pear and apple chutney, Stockan's oatcakes

£11.00

Why not Indulge In a coffee and freshly home made Scone with Heather Hill preserves and Clotted Cream?

With a coffee or tea £7.95

No room for dessert? Why not try our fabulous dessert wine or a malt whisky from our exclusive list

Please don't hesitate to ask to see our Stroma lounge in our Hampton House across the road which is ideal for private dinners, baby showers, other events and gatherings.

Please speak to our team if you have any food allergies, gluten free or special dietary requirements. (v) = vegetarian

*The*  
**DUNSTANE  
HOUSES**  
DUNSTANE HOUSE & HAMPTON HOUSE

