

The Dunstane Dinner 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

Served with a seeded artisan bread roll and whipped sea-salted butter

Starter

Crab and ricotta ravioli with torched baby gem lettuce, petit pois, pea puree and samphire

Main course

Roast chicken breast with pomme puree, pickled carrot, morteu sausage, charred tenderstem, pancetta and garlic crumb with a thyme and chicken jus

Dessert

Caramelised white chocolate mousse with passionfruit, almond tuile and coffee crumb

3 courses including the amuse bouche for £28 per person

or

4 courses including the amuse bouche for £34 per person