

## **The Dunstane Vegetarian 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**

Tempura tofu with torched baby gem lettuce, petit pois, pea puree and samphire

### **Main course**

Roast butternut squash with pomme puree, pickled carrot, charred tenderstem with a bell pepper, tomato and garlic sauce

### **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