

Dunstane Supper Menu

The Dunstane Houses team are delighted to bring back our signature Dunstane Dinner Menu, especially for you. Join us in celebrating the start of a new year with this curated menu showcasing the best produce the season has to offer, elevated by our resident chef. So sit back, relax and enjoy this intimate dinner experience in our little corner of Edinburgh

To Begin

Orkney smoked salmon, king prawns, mixed garden salad & dill mayo

Warm smoked Gressingham duck, toasted hazelnuts & red wine caramel reduction

Grimbister cheese salad, candied walnuts, pickled apples & Heather Hills honey dressing (V)

Main Event

Braised ox cheek, porcini & barley risotto, crispy kale & Dark Island gravy

Fillet of Orkney Salmon in filo with buttered baby potatoes, savoy cabbage, leek & ginger velouté

Roast vegetable wellington, tomato gravy, charred hispi cabbage & garlic mash (V)

To Finish

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

Dunstane sticky ginger pudding, ginger ice cream & Highland Park caramel sauce

Trio of Orkney Cheeses, Stockans oatcakes, plum and apple chutney

Two Courses £32

Three Courses £36

Please ask for the Vegan option if required and let us know if you have any dietary requirements.