

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 Spring 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 scallop, sweetcorn puree, chili jam & chorizo crumb (GF)

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

Beetroot & red onion tatin, goats cheese mousse (V)

Main Event

Crispy pork belly, dauphinoise potatoes, burnt apple sauce, sauteed spinach & Highland Park Jus

Dunbar rainbow trout, buttered mash, baby fennel, carrots & a white wine and grape sauce (GF)

Lentil & mushroom casserole, olive oil mash, tenderstem broccoli & crushed almonds (V)

To Finish

Lemon posset, rosemary shortbread & mint

Summer fruits crumble with a Dun Gin crème anglaise

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

Two Courses £35

Three Courses £40

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