

## 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 extended Summer 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 scallops, garlic wilted spinach, candied bacon & a citrus dressing (GF)

Warm smoked chicken, toasted hazelnuts, pickled apple and blackberry salad (GF)

Pan fried peppered goat's cheese, beetroot gel & walnut crumb (V)

### Main Event

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

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

Sweet Potato & chickpea Tagine, cous cous & homemade flatbreads (V)

### To Finish

Chestnut & chocolate tart, Drambuie cream & peach coulis

Basil poached peach, amaretti crumb, Drambuie syrup & ice cream

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

**Two Courses £40**

**Three Courses £45**

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