

THE PENTLAND

SHARING

Charcuterie Platter 11

Selection of meats, camembert & bread
M | S | U | G

Rustic Bread & Olives 8

Olive oil & balsamic vinegar
G | S | U | L | NDCI | V

STARTER

Soup of The Day 7

Rustic bread & butter
G | M | I | V | V | G | A

Duck Liver Parfait 9

Blackberry & toasted brioche
G | M | E | I | S | U

Salmon Pastrami 12

Rye bread, crème fraiche, dill & capers
G | M | I | E | S | U | F

Confit Leeks 10

Romesco sauce, red chicory & micro coriander
N | S | U | V | E | NDCI | NGCI

Haggis Scotch Egg 10

Celeriac & fennel remoulade & granny smith apple
C | E | G | E | NDCI

Goat Cheese & Beetroot 8

Caramelised fig, candid walnuts & goats' cheese
M | I | S | U | V | NGCI

Cullen Skink 10

Smoked haddock & potato chowder
M | I | F | S | U | NGCI

Pork Belly 11

Pak choi & pork jus
S | U | NGCI

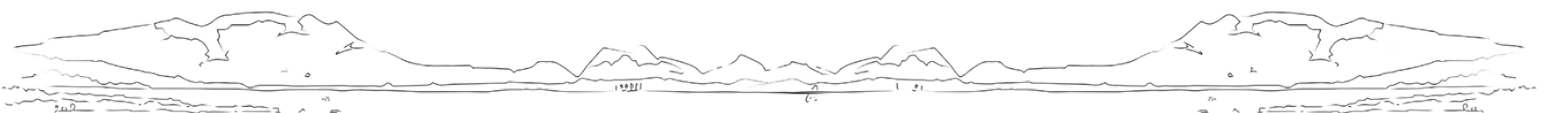
V | Vegetarian Ve | Vegan Vga | Vegan option available NGCI | No gluten containing ingredients NDCI | No dairy containing ingredients
Ce | Celery Cr | Crustaceans E | Eggs F | Fish G | Gluten L | Lupin Mi | Milk Mo | Molluscs Mu | Mustard N | Nuts
P | Peanuts Se | Sesame So | Soya Su | Sulphites

Full allergen information is available on request. Please be aware that all our dishes are prepared in kitchens where nuts and gluten are present. Menu descriptions do not always display all ingredients, as well as other allergens, therefore we cannot guarantee that any food is completely free from traces of allergens.

Please ask your server before ordering.

All prices include VAT. A discretionary service charge of 12.5% will be added to all food orders.

Supplements may apply to guests booked on an inclusive dinner package. All prices are in local currency.



THE PENTLAND

MAIN COURSE

Beetroot Gnocchi 18

Crispy leeks & vegan parmesan
G | NDCI | NGCI | VE

Prawn & Hake 25

Coconut curry, samphire & spiced rice
MI | SU | NGCI | CR

Scottish Salmon 20

Butter bean, beurre blanc sauce & salmon roe
MI | F | SU | NGCI

Harissa Squash 18

Puy lentils, pomegranate & mint yoghurt
SU | VE | NDCI | NGCI | SO

Lamb Rump 24

Pea fricassee, polenta, mint & sorrel sauce
NICG | MI | SU

Venison Rigatoni 20

Slow cooked venison & parmesan
CE | MI | G | L | MU | SU

Slow Cooked Ox Cheek 25

Burnt onion puree, celeriac heritage carrots, sprouting broccoli & red wine jus
MI | SU | NGCI | CE

GRILL

Ribeye Steak 40

Rump Fillet Steak 40

Sirloin Steak 38

Served with roast vine tomato & hand cut chips
NGCI | NDCI

Peppercorn sauce 3

CE | MI | SU | NGCI | V

Béarnaise sauce 3

MI | E | SU | NGCI | V

Garlic butter 3

MI | NGCI

Dalmahoy Beef Burger 16

Pickled red onion, pretzel bun, relish, tomato, gem lettuce, stealth fries

G | E | MI | MU | SE | SO | SU

Add Bacon 2
Add Cheese 2

Spatchcock Poussin 25

Piri Piri sauce, charred lemon, stealth fries
SU | G

SIDES

Hand Cut Chips 6

G | V

Mash Potato 5

MI | NGCI | V

Onion Rings 5

G | L | V | NDCI

Green Beans 5

M | NGCI

Rocket & Parmesan Salad 5

M | SU | NGCI

Tomato & Basil Salad 5

NDCI | NGCI | SU | VE

Mixed Leaf Salad 5

NDCI | NGCI | SU | VE

Heritage Carrots 5

M | NGCI | SU | V

