

Evening Menu

We are committed to giving you the best quality local ingredients wherever possible. All our beef comes from Rotmell farm, 4 miles from Dunkeld, and is supplied by our local butcher. Our Salmon is from Dunkeld Smoked Salmon smokery and our eggs are free range organic from a local farm.

Starters

Homemade Soup of the Day (VV) served with crusty bread	£4.95
Dunkeld Smoked Salmon served on a Scotch Pancake drizzled with crème fraiche, pickled cucumber and charred lemon	£6.95
Haggis Bon Bons served with neeps and a mash croquette, with a whisky sauce	£6.95
Twice Baked Goats Cheese Brulee (V) served with a rocket salad and balsamic glaze	£5.95
Winter Salad (VV) roasted red onions, butternut squash and parsnips with thyme. With a garlic herb oil, and Ciabatta Croutons	£4.95
Wild Mushroom Fricassee (V) served on toasted Ciabatta	£5.95
Warm Bread, Olives & Homemade Houmous (V)	£5.95

Mains

Sea Bass served with crushed baby potatoes, seasonal vegetables and a tarragon sauce	£15.95
Teriyaki Salmon oven baked Salmon, marinated in a teriyaki sauce, served with roasted vegetables and noodles	£15.95
Fish and Chips fresh Haddock in our own batter, served with chips, salad and creamy mushy peas	£13.95
Perthshire Rib Eye Steak served with chips, flat cap mushroom, tomato and onion rings (add whisky, peppercorn or blue cheese sauce for £1.50)	£22.95
Steak & Ale Pie made with local ale, Inveralmond Lia Fail, served with seasonal veg and chips	£13.95
Venison Medallion served with lyonnaise potatoes, roasted carrots and red onions, with a red wine jus	£17.95
Beef Lasagne local minced beef in a rich tomato sauce, with layers of pasta, topped with bechamel sauce. Served with potato wedges and salad	£13.95
Vegetable Lasagne (V) roasted vegetables in a rich tomato sauce, with layers of pasta, topped with bechamel sauce. Served with potato wedges and salad	£12.95
Puy Lentil and Vegetable Cottage Pie (VV) served with seasonal vegetables	£12.95

Homemade Burgers

All our burgers are homemade, served on a sourdough or Gluten Free bun with a side of coleslaw and chips

Steak Burger homemade using local beef mince (add blue cheese, cheddar or bacon for £1)	£12.95
Spinach & Falafel Burger (VV) topped with salsa	£11.95
Cajun Chicken Burger topped with sour cream	£12.95

Desserts

Spiced Plum Crème Brulee with homemade shortbread (V)	£5.95
Sticky Toffee Pudding (V) served with salted caramel sauce and vanilla ice cream	£5.95
Cheesecake of the Day (V)	£5.95
White Chocolate Mousse (V) served with chocolate coated strawberries, vanilla sauce, biscuit crumb and raspberry coulis	£5.95
Scottish Cheese Board (V) selection of Scottish cheeses, served with crackers, Perthshire oatcakes and homemade chutney (add a glass of Port for £2)	£7.95
Affogato (V) a shot of fine Brodie's espresso to pour over vanilla ice-cream, served with amaretto biscuits. For a creamy indulgence add a shot of baileys for £2	£4.95
Liqueurs (V) Amaretto Di Saronno, Grappa, Port, Tia Maria, Cointreau, Grand Marnier, Drambuie	from £2.25
Baileys Latte (V)	£4.95
Liqueur Coffee (V) a generous shot of our rich Brodie's roast coffee laced with your favourite tippie, topped with fresh cream and dusted with cocoa	£6.95