

RIVERSIDE

RESTAURANT

Welcome to Dunkeld House Hotel

Here in Perthshire we are spoilt for choice of Scotland's larder, and wherever possible we source local Scottish produce.

From our haggis and berries to our cheese and whisky. Even the deer from our estate sometimes makes its way to the menu so you could say it's quite literally from field to plate.

Matthew Moorhead
Head Chef

Please speak to a member of our team regarding allergen or dietary requirements.

STARTERS

Honeydew and Cantaloupe Melon

Parma ham and marinated berries

Chef's Chicken Liver Pate

*whipped truffle butter,
toasted brioche and vegetable chutney*

Venison Carpaccio

*sweet juniper berry cured venison loin,
pickled mushrooms, parsley oil and garlic crumb*

We recommend the Waipara Hills Pinot Noir

Duo of Sea Trout

*citrus cured and hickory smoked,
celeriac remoulade, honey mustard dressing
and garnished with red caviar*

We recommend the Picpoul de Pinet Jean-Luc Colombo Les Girelles

Heritage Beetroot Royale

*beetroot mousse, pickled beets, beetroot crisps,
goats cheese crème fraîche*

Prawn Cocktail

*prawns, Marie Rose sauce,
a grilled king prawn*

MAINS

Highlander Chicken

*chicken breast stuffed with award winning MacSweens hagógis,
rolled in spiced oats served with rumbledethumps cake
and peppercorn sauce*

We recommend the Cotes du Rhone Chapoutier

Slow Cooked Salted Feather Blade of Beef Wellington

*tender Scottish beef wrapped in an herb pancake,
mushroom bacon duxelle, puff pastry,
mashed potato, braised red cabbage, carrot puree*

We recommend the Portillo Malbec

Confit of Pork Belly with Scallop Ceviche

*Stornoway black pudding bonbon,
pearl barley, swede fondants*

We recommend the Bay or Fires Pinot Gris

Poached Scottish Salmon

*fish cake, samphire, root vegetable puree,
quinoa, red onion compote*

We recommend the Dashwood Sauvignon Blanc

Rainbow Carrot Strudel

*wrapped in filo pastry,
parsnip mash, spinach sauce*

Pan Fried Fillet of Plaice

battered new potatoes, lemon butter sauce

We recommend the Macon Villages Bouchard A&F

DESSERTS

Cranachan

*whipped cream infused with Whisky,
honey roasted oats, raspberry coulis*

Drambuie Crème Brûlée

Highland shortbread

Crepe Suzette

vanilla ice cream

Mille Feuille

lemon sauce

Salted Dark Chocolate Torte

cherry compote

TASTE THE BEST DARK TRUFFLE IN THE WORLD



Complemented with some of Scotland's best Whiskys

Iain Burnette, the Highland Chocolatier in conjunction with our favourite Whisky Distilleries have created unique Whisky and Chocolate experience

Raspberry & Black Pepper Velvet Truffle
with Aberfeldy 12 years

Dark Velvet Truffle
with Dalwhinnie 15 years

Orange & hint of Clove Velvet Truffle
with Glenfiddich 15 years

£15

CALEDONIAN CHEESE TROLLEY

Our chefs favourite Scottish cheeses

Black Crowdie

*or known by the Scots as Gruth Dhu
a soft creamy cheese, slightly sour,
tangy milky flavour with a kick of pepper*

Lairig Ghru

*named after a mountain pass,
a soft crumbly cheddar with a lemony tang*

Strathdon Blue

*a semi soft cheese with creamy texture and a luscious,
mellow yet aromatic taste*

Clava Brie

an award winning milky brie from Connage Highland Dairy

Served with chutney, oat cakes, crackers, apple and celery

£8.50

ALL OF SCOTLAND

By Sean Roberts, esq.

*Dunkeld... a jewel inset
An inspired decision we're told
Among 'yon bonny hills and yonder lochs'
As times moves not and life stands still
In the valley of the Tay
As peace prevails... such beauty behold
And watch nature move its way
As ospreys scout and fly on high
Then with such effortless and skill
They fall onto a dive, only to quickly
Reappear – a salmon or a trout in their kill
The Dunkeld House and Country club beneath 'yon hills'
Stands majestically aback
And watch the river dancing by
A lifetime... meandering from the sky
With all this harmony in its element
I came, I saw... I never went*

Goodnight