



**RIVERSIDE
RESTAURANT**



STARTERS

Pressed Dunkeld Estate Venison & Pheasant Terrine

foraged brambles, parsnip & hazelnut puree, parsnip crisps, green apple

Perthshire Wood Pigeon Breast

wild mushroom pearl barley, Ayrshire smoked bacon game chips, heritage beetroot

Chicken Liver Parfait

caramelised shallot puree, pickled vegetables, sherry vinegar jelly, tarragon

Cured West Coast Mackerel

pickled shallot & cucumber, dill emulsion, horseradish buttermilk, fennel

Vegetable Garden (V)

glazed & pickled heritage vegetables, roasted cauliflower, bitter leaves

Leek & Tattie Soup (V)

smoked sea salted heritage potatoes, crispy leeks, pea cress, chive oil, garden peas

Scottish Smoked Salmon Tasting

pickled shallot, caper berries, burnt lemon

- George Campbell & Sons, Perthshire

oak smoked

- Dunkeld House Hotel, Dunkeld

beetroot & juniper cured

- Dunkeld Smoked Salmon, Dunkeld

oak whisky barrel smoked

(supplement of £6)

For any allergies please inform a member of staff



MAINS

Rump of Perthshire Lamb

pressing of braised shoulder & potato, caramelised shallot, lamb sauce

Roast Breast of Chicken

charred hispi cabbage, Ayrshire smoked bacon, mashed potatoes, madeira sauce

Poached Fillet of North Sea Cod

creamed potatoes, garden peas, warm tartare sauce, dill emulsion, clams

Fillet of Scottish Salmon

roasted fennel risotto, crispy leeks, braised fennel, caper vinaigrette

Pressed Celeriac & Potato Terrine (V)

foraged wild mushrooms, buttered spinach, celeriac puree, truffle potato cream

Heritage Beetroot Wellington (V)

mashed potatoes, roasted heritage vegetables, Perthshire herb cream sauce

Loin of Dunkeld Estate Venison

*venison cottage pie, parsnip & hazelnut puree, braised red cabbage, venison sauce
(supplement of £10)*

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DESSERTS

Dunkeld House Hotel Single Malt Whisky Parfait

heather hills honeycomb, whisky jelly, puffed barley

Lemon Tart

fresh Scottish raspberries, raspberry macaron, glazed meringue

Billionaire's Chocolate Delice

dark chocolate ganache, salted caramel, shortbread, salted caramel ice cream

Vanilla Panna Cotta

poached rhubarb & gel, dehydrated meringue

Foraged Fruits (Ve)

anise & vanilla syrup, toasted hazelnuts, raspberry sorbet

Pressed Apple Terrine

sweet pickled brambles, blackberry sorbet, spiced oat crumble

Selection of Scottish Cheese

pickled celery, fruit chutney, highland oatcakes

- Isle of Mull Cheddar

Isle of Mull, Inner Hebrideas

- Strathdon Blue

Blarliath Farm, Tain

- Morangie Brie

Tain, Highlands

(supplement £6)

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£28 for 2 courses

£35 for 3 courses

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