

DULSE & BROSE

SAMPLE MENU

Artisan Bread & Orkney Butter **£5.00**
GF available

TO START

SOUP OF THE DAY

Artisan Bread, Orkney Butter **£8.00**

VENISON SCOTCH EGG

Burnt Onion Puree and Celeriac
Remoulade **£13.00**

SALMON TRILOGY

Hot Smoked Salmon, Cold
Smoked Salmon, Gravlax,
Pickled Fennel and
Smoked Mussel Mayo
£13.00

VEGETABLE HAGGIS AND PANNER PAKORA

Pakora Sauce and Salad Garnish **£10.50**

MONKFISH SCAMPI

Minted Pea Puree, Curried Oil and
Coriander **£11.00**

MAIN COURSES

SLOW COOKED FEATHER BLADE OF BEEF

Bourguignon Sauce, Baby
Vegetables and Mashed Potato
£30.00

PAN FRIED VENISON LOIN

Mini Potato Fondants, Parsnip
Puree, Glazed Chantenay
Carrots and Chocolate Jus
£36.00

SOLE VERONIQUE

Duchess Potatoes, Wilted
Spinach with a Vermouth and
Grape Sauce **£29.00**

BUTTERNUT SQUASH RISOTTO

Spinach and Roasted Pinenuts with a
Parmesan Tuille **£21.00**

CHICKEN BALMORAL

Chicken Supreme Stuffed with
Haggis, Clapshot Mash,
Tenderstem Broccoli with a
Whisky and Peppercorn Sauce **£29.00**

SKYE BEER BATTERED HADDOCK

Hand Cut Chips, Peas and
Tartar Sauce **£22.00**

BOSVILLE BEEF BURGER

Lochaber Beef Patty, Served
with Cheese, Burger Garnish, Burger
Sauce and Hand Cut Chips **£22.00**

SLOW BRAISED LAMB SHANK

Rosemary Infused Mashed Potato,
Roasted Root Vegetable and
Red Wine Jus. **£34.00**

SIDES

Hand Cut Chips (Gf)
Seasonal Greens (Gf)
House Salad (Gf)
Artisan Bread & Orkney Butter
Gluten Free Bread & Orkney Butter

£5 each

DESSERTS

STICKY TOFFEE PUDDING

fudge ice cream,
£9.00

DARK CHOCOLATE TORT

Salted caramel ice cream **£9.00**

KIRSCH CHERRY AND VANILLA PANACOTA

Tuille biscuit **£9.00**

SELECTION OF SCOTTISH CHEESES

, oatcakes, onion
chutney **£16.00**