

# Sample

# Dunmuir

The home of the  
1902 Bar and Grill

HOTEL



## Kitchen Menu

\* Recommendations from our Head Chef Darryl

### Small plates...

|   |       |
|---|-------|
| <b>Soup of the day</b> (GF)(VG)<br>warm homemade roll   | £5.95 |
| <b>Goats cheese mousse</b> (GF)<br>Inca tomatoes / red pepper puree / oatly granola / balsamic glaze  | £8.50 |
| <b>Belhaven smokehouse beetroot cured salmon</b> (DF)<br>frisee / capers / cucumber / seaweed caviar  | £9.95 |
| <b>*Tandoori lamb cutlet</b> (GF)(DF)<br>Asian carrot salad / coronation aioli                        | £7.95 |
| <b>*Local Scottish Langoustine</b> (GF)<br>langoustine bisque risotto / lemon / pea / parmesan tuille | £9.75 |
| <b>Scottish moules mariniere</b> (GF Option)<br>White wine cream sauce / warm sourdough bread         | £7.95 |

### Large plates...

|   |         |
|---|---------|
| <b>*Borders fillet of beef</b> (GF)<br>pomme dauphinoise / crispy anchovy / asparagus / carrot / bone marrow butter | £ 33.95 |
| <b>*North Sea halibut</b> (GF)<br>confit new potatoes / samphire / mussels / grapes / curry velouté                 | £ 29.50 |
| <b>Lammermuir venison loin</b> (GF)<br>pommes puree / tenderstem broccoli / carrot / venison jus                    | £ 28.95 |

### Side Orders...

|                         |       |
|-------------------------|-------|
| Homemade slaw           | £3.50 |
| Parmesan truffle fries  | £4.50 |
| Seasonal vegetables     | £3.50 |
| Onion rings (GF option) | £3.95 |

### Grill Favourites...

|  |        |
|--|--------|
| <b>8oz ribeye steak</b> (GF option)  | £28.95 |
| onion ring / steak garni / peppercorn sauce / hand-cut chips   |        |
| <b>Beef burger</b> (GF Option)   | £18.95 |
| beer sourdough bun / lettuce / tomato / smoked streaky bacon / Cheese / slaw / fries                   |        |
| <b>Belhaven battered haddock</b>   | £16.95 |
| (Breaded available) (GF Option) (P)<br>hand cut-chips / pea puree / lemon / tartare sauce<br>½ portion | £12.95 |
| <b>Scottish moules mariniere</b> (GF Option)   | £18.95 |
| white wine cream sauce / fries / sourdough bread   |        |

### Garden Menu...

#### Small Plates...

|  |       |
|--|-------|
| <b>Breaded camembert wedges</b> (V) (GF opt)     |       |
| House chutney / balsamic / rocket                | £7.95 |
| <b>Watermelon nicoise</b> (GF)(VG)               | £7.95 |
| Frisee / tomato / olive / potato / haricot verts |       |
| .....  |       |

#### Large Plates...

|  |         |
|--|---------|
| <b>Aromatic vegan burger</b> (VG & GF)   | £14.95  |
| beer sourdough bun / lettuce & tomato / gherkin / sriracha aioli / pickled red onion |         |
| <b>Wild mushroom risotto</b> (VG)  | £14.95  |
| garden peas / fresh herbs / beetroot   |         |
| <b>Grill Salad</b>   | £ 23.95 |
| truffle custard / spelt / chilli herb oil / asparagus / tender broccoli              |         |

### SUNDAYS AT THE 1902 GRILL:

Traditional Sunday Roast Beef (served rare)  
(GF Option)  
Roast potatoes, Yorkshire pudding, seasonal vegetables, creamed leeks  
£18.95 per person  
Add extra Yorkshire Pudding £1.50

(GF - Gluten free or can be adapted to be. V – vegetarian VG - vegan P - Pescatarian) Our Kitchen contains nuts, or chefs as we call them (don't tell them) Please advise your server of any dietary or allergy requirements. Please be aware the "Game" could contain shot

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## Grill Puddings...

|   |       |
|---|-------|
| *Black forest gateau<br>cherry ice cream  | £8.50 |
| Not the tart<br>Italian meringue / lemon curd / berry coulis / ginger ice cream | £7.95 |
| Vanilla pannacotta<br>rhubarb / ginger jelly / ginger meringue / honeycomb      | £7.95 |

## Grill Favourite Puddings...

|   |       |
|---|-------|
| Sticky toffee pudding (VG option)<br>toffee sauce / caramel ice cream | £7.50 |
| Warm chocolate brownie<br>miso sauce / honeycomb / vanilla ice cream  | £8.50 |
| Doddington's Ice Cream (GF) (VG Options)<br>Selection of 3 scoops     | £5.50 |
| Affogato (VG Option) (GF)<br>Vanilla ice cream / espresso shot        | £6.50 |
| Why not add liquor?   | £3.75 |

## 1902 Grill Suppliers:

*We are proud to be working with these local and Scottish suppliers :-*

Shaw's Fine Meats  
Mark Murphy  
Clarks Fine Foods  
The Cheese Lady  
Braehead Foods  
Ross Dougal Fishmonger  
Bidfood  
JB Foods  
Belhaven Smokehouse  
East Coast Langoustines  
Castle Game

## Cheese Menu...

Farmhouse artisan cheese (GF Option)  
*grapes / house chutney / sourdough crackers*  
3 = £ 8.95      5 = £ 12.95

### Lanark blue -

Raw milk from the farm's own Lacaune sheep, vegetarian rennet and a bit of magic go into making this outstanding blue. The paste is compact and somewhat crumbly. On the palate you'll get a lot of complexity, with sweet and nutty notes emerging after the initial saltiness of the blue mould.

### Chèvre d argentale -

Its texture evolves from dense and smooth to irresistibly creamy and soft, mirroring the finesse of a fine brie but with a distinct, mild tang unique to goat's milk. The flavour is beautifully mild with a hint of fresh herbs, wrapped in a delicate, edible rind. Perfectly complementing sparkling, rosé, and white wines, this cheese boasts a luxurious, buttery essence that becomes increasingly silky with ripeness.

### Isle of Mull -

Isle of Mull is a mature farmhouse cheddar made from unpasteurised cows' milk from a herd of Friesian cows. It is matured for 12 months developing a strong, sharp and tangy in flavour. Occasionally it has a slight blue vein, but this just adds to the flavour.

### Morbier -

This washed rind cheese from the Juras is full of character. The legend has it that back in the day, the layer of ash was added to preserve the curd between evening and morning milkings. But today it's there purely for decorative flair..Morbier is made with raw cow's milk cheese and has a balanced pungency and nutty finish. During its maturation the rind is washed with special brine which contributes to its bright orange colour and somewhat pungent aroma.

### Minger -

A brie-style cheese made in the Highlands of Scotland by the Stone family and their team. When fully ripe, Minger is gooey, rich and soft inside. On the outside, it is covered by a cheerful orange rind outside which is tinged with annatto; it is edible and delicious. The cheese has a memorable aroma but possibly not quite as strong as the name suggests.

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