



THE DOLL'S HOUSE

ESTD. 1995

SMALL PLATES

Warm Bread & Smoked Butter (V)	3.95
Nocellara Olives (V)	3.95

STARTERS

Soup of the Day (V) Warm Bread & Smoked Butter	4.95
Isle Of Arran Haggis, Neeps & Tatties Neaps & Tatties with a rich Glenmorangie Whisky Sauce	6.45
Loch Fyne Smoked Salmon & Scotch Quail Egg Caper & Dill Crème Fraiche	8.45
Chicken & Ham Hock Terrine Apricot Chutney & Pickled Baby Vegetables	6.45
Isle of Barra Seared Scallops Braised Pork Cheeks, Braised Apple, Broad Beans & Red Wine Jus	9.95
Whipped Inverlochy Goats Cheese (V) Gingerbread Crumb, Roasted Beets & Apple Gel	6.95
Cullen Skink Warm Bread & Smoked Butter	6.95

MAINS

Glazed Duck Breast Sweet Potato Fondant Turnip, Baby Beetroot, Pickled Black Berries & Pan Jus	18.95
Halibut New Potatoes, Shaved Fennel & Herb Salad with a Sauce Vierge	18.95
Borders Lamb Rump Bubble & Squeak Cake, Wilted Spinach, Parsnip Puree & Mint Jus	18.95
Port Braised Shallot Tart Tatin (V) Scottish Foraged Herb Salad & Orange with Crumbled Katy Roger's Crowdie	13.95
Scottish Breast of Chicken Haggis croquette, Roast Turnip, Crispy Chicken Skin Crisps & Pan Jus	15.95
35 Day Dry Aged 10 oz Orkney Gold Ribeye Confit Tomato, Potato Pave, Sauce Chasseur	24.95

CLASSICS

12 Hour Braised Shin of Beef Pie Smoked Mash, Parsnip, Glazed Shallot, Ale Jus	13.95
Beer Battered Haddock Mushy Peas, Hand Cut Chips, Pickled Quail Egg & Tartar Sauce	13.95
Steak Burger, Mull of Kintyre Cheese Tomato, Pickle, Burger Sauce On Brioche with Hand Cut Chips & Rainbow Slaw	12.95
Isle Of Arran Haggis, Neeps & Tatties Isle Of Arran Mustard & Glenmorangie Whisky Sauce	12.95

THE CABINET ROOM

Our beautiful Private Dining Room offers a perfect setting for private events and celebratory dinners, seating up to 14 guests.

The room and table layout can be tailored to suit any occasion.

Please ask a member of staff for more details.

SIDES

Hand Cut Chips (V)	3.45
Foraged Herb & Rocket Salad With Orange (V)	3.45
Creamed Savoy Cabbage & Bacon Lardons	3.45
Bubble & Squeak	3.95
Smashed Rooster Potatoes (V)	3.45

DESSERTS

Brioche Bread & Butter Pudding (V) Orange Curd & Bramble Ice Cream	5.95
Seasonal Scottish Cheeseboard (V) Grapes, Oatcakes & Spiced Chutney	8.95
Bitter Chocolate & Orange Tarte (V) with Cointreau Ice Cream	5.95
Bothy Banoffee Cheesecake (V) Granola, Caramelized Banana	5.95
Sticky Toffee Pudding (V) Caramel Sauce & Vanilla Ice Cream	5.95

CREAM TEA

Enjoy a selection of warm scones served with clotted cream, butter and a selection of scottish jams & preserves

£6.95 per person

SWEET TREATS

Sample a slice of delicious home baking complete with a cup of freshly brewed coffee

£4.95 per person

(v) = vegetarian

Allergen: We can cater for a number of dietary requirements please let your server know if you have any allergies. We want to make sure there is something for everyone on our menu, whatever your dietary requirements. You'll find plenty of gluten-free dishes on offer to help make your visit as easy and enjoyable as possible. Please ask your server when ordering about our gluten free dishes and suitable sauces. Please let your server know your requirements when you arrive too.