



SET MENU

38 PER PERSON

Squash Soup (vg)

Roast Summer Squash, Pickled Beets, Locally Baked Bread

Crispy Duck Orange & Thyme Press

Wild Grains, Pickled Blackberries, Rocket

New Dehli Spiced Crab Bhajis

Scottish Crab, Fennel & Shallot Bhajis, Tamarind Ketchup

Purple Fig & Heritage Beetroot (vg)

Castelfranco, Pumpernickel, Coconut Lebhan & Sage Oil

8oz Scottish Rump (+2 supplement)

Seared Steak, Grilled Gem Lettuce, Pancetta, Parmesan, Truffle Fries

Wasabi & Sesame Chicken Schnitzel

Tamarind Ketchup, Wasabi Cream, Steamed Rice, Pak Choy

Sweet Potato & Pumpkin Gnocchi (vg)

Sage, Charred Corn, Pumpkin Seeds, Sundried Tomato & Pine Nut Pesto

Kolhapuri Monk Fish & Prawn Curry

Chargrilled Monk Fish & King Prawns, Baked Rice, Sweet Spicy Coconut & Tomato Sauce, Pak Choy

Venison Burger

Venison Patty, Isle of Mull Cheddar, Batavia Lettuce, Beef Tomato, Crinkled Pickles, Burger Sauce, Fries

Rhubarb Crème Brûlée

Redcurrants, Handmade Shortbread

Auld Alliance Cheese Board (v) (vg available)

Selection of Scottish Cheese

Celebration of Cherries (vg)

Coconut & Cherry Yoghurt, Isle of Arran Cherry Sorbet, Bakewell Granola, Fresh Cherries



For our guests with allergies or special dietary needs: We prepare and serve products that contain all 14 major allergens. Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas. For these reasons, we cannot guarantee that any menu item will be completely free of allergens. Scan here for this menu's detailed dietary and allergen information.



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