



THE DOLL'S HOUSE

ESTD. 1995

LUNCH

NIBBLES

Freshly Baked Bread (V) Salted Butter	3.95
Nocerella Olives (V) Marinated in Orange & Thyme	3.95

STARTERS

Cullen Skink Artisan Bannock	6.45
Soup of the Day Artisan Bread	4.95
Haggis Arancini & Pink Peppercorn Sauce Clapshot & Parsnip Crisps	5.95
Seared Scottish Scallops Crispy Chorizo, Peas, Broad Beans & Dill	9.95
Chargrilled Baby Gem Salad Mint Yoghurt, Asparagus, Cashews, Pickled Carrots	5.45
Heritage Tomato Salad Pickled Shallots, Courgette Puree	5.95

MAINS

Crispy Chicken Thigh Haggis, Wild Mushrooms, Dauphinoise, Peppercorn Sauce	13.95
Peterhead Cod & Chips Chunky Tartare Sauce & Garden Peas	12.95
Arran Cheddar Cheese Macaroni with Garlic Ciabatta +Smoked Haddock	8.95 2.95
Summer Green Salad (VG) Grilled Gem, Braeburn Apple, Asparagus Tips, Pumpkin Seeds & Citrus Dressing	10.95
Braised Ox Cheek & Bone Marrow Pie Buttered Mash & Beef Gravy	14.95
Fish Hot Pot with Parmesan & Dill Crust Salmon, Smoked Haddock & Prawns with Herbed New Potatoes	13.95
Crayfish Tail Salad Mango, Rocket, Pickled Chilli, Chilli & Lemon Dressing	11.95
Classic Caesar Salad Parmesan & Croutons +Smoked Salmon or Chicken +Seared Rump Steak	8.95 2.95 4.95

SANDWICHES

BLT Sub Mayonnaise, Cos Lettuce, Tomato, Smoked Ayrshire Bacon	6.45
Peppered Steak Sub Fried Onions, Peppercorn Sauce	7.95
Avocado Open Sub Red Pesto, Red Onion, Rocket	5.95
Smoked Chicken Mayo Sub Red Pepper & Spring Onion	6.45

All Served with Salad & Vegetable Crisps
+ Fries or Bowl of Soup 2.00

GRILL

10oz Ribeye Steak	26.95
8oz Rump Steak	20.95
Bacon Tomahawk	15.95

*All Steaks Are Served with Duck Fat Portobello
Mushroom Stack, Potato Gratin & Your Choice of Sauce:*

Truffle Butter | Garlic & Herb Butter
Pink Peppercorn | Diane Sauce

Ask Your Server About Our Special Guest Steaks!

Salmon Supreme	15.95
Seabass	16.95

*All Our Fish Is Served with Asparagus & Potato Gratin
& Your Choice of Sauce:*

Truffle Butter | Garlic & Herb Butter

6oz Scottish Beef Burger & Fries	11.95
Cheddar Cheese, Lettuce, Tomato, Burger Sauce & Rainbow Slaw +Onion Rings, Haggis, Bacon, Portobello Mushroom or Black Pudding	1.45

SIDES

Thick Cut or Skinny Chips	3.25
Truffle & Parmesan Skinny Chips	3.95
Chef's Salad	2.95
Onion Rings	3.25
Mac & Cheese	4.95
Dauphinoise Potatoes	3.95
Maple Glazed Carrots	3.25

DESSERTS

Blackberry Mousse (VG) Orange Sorbet, Fresh Berries	5.45
Rhubarb Cheesecake Flapjack Crumb, Gin Poached Rhubarb, Mint	5.95
Dark Chocolate Delice Cointreau Ice Cream, Chocolate Crumble & Caramelised Orange	5.95
Sticky Toffee Pudding Salted Caramel Ice Cream	5.95
Scottish Cheese Board Date & Apple Chutney, Oatcakes, Apple, Grapes	8.95

(V) = vegetarian (VG) = vegan

*We can cater for a number of dietary requirements, and we ask that you please let your server know if
you have any allergies. We can also offer a selection of our dishes without gluten, ask us for more information.*

ref: 05/19