



THE DOLL'S HOUSE

ESTD. 1995

NIBBLES

Barnett's Artisan Bread (v) Salted Butter	£4
Gordal Olives & Vegan Feta Cheese (vg) Orange & Thyme	£4

STARTERS

Glazerts Goat Cheese (v) Roast Baby Beetroot & Winter Salad, Sesame Crackers Vegan Feta Option Available	£7
Arbroath Smokie Watercress, Watermelon Radish, Green Apple, Rye Crisps, Lemon Balm Crème Fraiche	£8
Pinhead Oat Black Crowdie (v) Heirloom Cherry Tomato & Chilli Salad, Panzanella Croutons, Baby Leaves Vegan Halloumi Option Available	£9
Green Apple & Grilled Gem Salad (vg) Asparagus, Pine Nuts, Burnt Onion, Cider Vinaigrette	£7
Ramsay of Carluke Haggis Scotch Egg Curried Mayonnaise, Pine Nut Dukkah Vegetarian Haggis Option Available	£8
Soup of the Day (v) Barnett's Artisan Bread, Sea Salt Butter	£6

SUNDAY ROAST

Join us for our melt in the mouth roast,
Every Sunday from 12 noon until it runs out

£18 FOR ONE PERSON
£34 FOR TWO PEOPLE

*We are proud to support local charity Family First,
with a 50p donation for every roast sold

LUNCH MENU

MAINS

Chargrilled Rump Steak Open Sandwich Braised Ox Cheek, Watercress, Pink Pickled Celeriac Rémoulade, Toasted Barnett's Focaccia, Skinny Fries	£12
King Prawn & Avocado Focaccia Mizuna Leaves, Strawberry, Pink Grapefruit, Katy Rodgers Crème Fraiche, Skinny Fries Vegan Citrus Glazed Tofu & Coconut Yoghurt Option Available	£12
The Dolls House Burger Seeded Brioche Bun, Two 3oz Burgers, Red Slaw, Mustard Rarebit, Black Garlic Ketchup, Skinny Fries	£14
Lemon & Herb Chicken Focaccia Green Salad, Mint & Lime Mayo, Slaw, Skinny Fries	£13
Beer Battered Haddock & Hand Cuts Crushed Peas, Thick Cut Chips & Tartare Sauce Vegan Banana Blossom & Aquafaba Tartar Sauce Option Available	£16
Twice Cooked Pork Belly Crispy Crackling, Potato Gratin, Roast Winter Veg & Heather Honey, Cider & Stock Glaze	£16
Parma Ham & Roast Winter Squash Salad Sherry Vinaigrette, Watermelon Radish, Shaved Pecorino	£12
Spiced Halloumi & Sweet Pepper Focaccia (V) Heirloom Tomato, Winter Leaves, Skinny Fries Vegan Halloumi Option Available	£10
Seeded Quinoa, Heirloom Cherry Tomato & Chilli Salad (Vg) Green Goddess Dressing	£12



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.

SIDES All £4

Roast Winter Veg & Heather Honey (v) Watercress, Shaved Fennel & Orange Salad (vg)
Mulled Wine Braised Red Cabbage (vg) Dauphinoise Potato (v) Seeded Quinoa, Heirloom Cherry Tomato & Chilli Salad (vg)
Thick Cut Chips (vg) Skinny Fries (vg) Parmesan Skinny Fries Buttered Greens (v)

DESSERTS

Lemon Panna Cotta Bay & Cassis Roasted Pears, Hazelnut Brown Butter Tuile, Bramble Mint Gel	£7
Sticky Toffee Pudding (v) Salted Caramel Sauce, Arran Traditional Ice Cream	£7
Courvoisier Macerated Strawberry Cranachan (v) Katy Rodgers Yoghurt, Basil, & Granola Vegan Option Available	£8
Chocolate Tart (v) Pistachio Brittle, Coconut Sorbet, Candied Lime	£7

Artisan Cheese Boards
Ask Server For Today's Selection.

Pear Chutney, Oatcakes, Quince,
Charcoal Crackers, Frozen Grapes

3 Cheeses	£9
5 Cheeses	£15

A discretionary service charge of 10% will be
added to your bill, with 100% of this optional
amount going directly to our team