



# THE DOLL'S HOUSE

ESTD. 1995



## 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
Pan Seared Wood Pigeon Whisky Soaked Golden Raisins, Black Pudding Crumb & Brambles	7.95
Summer Green Salad (VG) Grilled Gem, Braeburn Apple, Asparagus Tips, Pumpkin Seeds & Citrus Dressing	5.45
Orange & Fennel Pollen Smoked Salmon Wasabi Crème Fraiche, Radish, Pickled Cucumber & Rye Crisps	8.95
Smoked Chicken Cock-A-Leekie Terrine Piccalilli & Cheese Bread	6.95
Heritage Tomato Salad Pickled Shallots, Courgette Puree	5.95

## MAINS

Herb Crusted Pork Fillet Hasselback New Potatoes, Crackling, Celeriac Remoulade, Thyme & Apple Jus	14.95
Crispy Chicken Thigh Haggis, Wild Mushrooms, Dauphinoise, Peppercorn Sauce	13.95
Pan Seared Seabass Courgette & Carrot Ribbons, Mango Salsa, Crispy Shallots	13.95
Oven Roasted Cod Textures of Cauliflower, Cashew Nuts, Crispy Kale, Caper Beurre Noisette	14.95
Wild Mushroom & Artichoke Pithivier (VG) Artichoke Sauce, Glazed Carrots, Charred Leaks	12.95
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
Summer Green Salad (VG) Grilled Gem, Braeburn Apple, Asparagus Tips, Pumpkin Seeds & Citrus Dressing	10.95
Crayfish Tail Salad Mango, Rocket, Pickled Chilli, Chilli & Lemon Dressing	11.95
Classic Caesar Salad Parmesan & Croutons + Smoked Salmon or Chicken	8.95 2.95
+ Seared Rump Steak	4.95

## 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 Cheddar Cheese, Lettuce, Tomato, Burger Sauce & Rainbow Slaw + Onion Rings, Haggis, Bacon, Portobello Mushroom or Black Pudding	11.95 1.45
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## 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
Lemon Tart Candied Lemon, Curd & Raspberry Sorbet	4.95
Mocha Brûlée Amoretti Biscuit, Vanilla Foam	6.95
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

