

A LA CARTE MENU

Starters

Chef's Homemade Soup of the Day 5.75
crusty roll

Tomato Burrata Salad 8.50 V
buffalo milk burrata, cherry tomatoes, pesto, olive oil, crusty bread

RAD Tower of Haggis & Black Pudding 8.50
peppercorn cream, root vegetable crisps

Pan Seared Scallops 14.50
carrot and ginger puree, bacon crumb

King Prawn Pil Pil 10.75
chilli, paprika and garlic oil, garlic and herb focaccia

Mini Antipasto 9.75
parma ham, salami, chorizo, blushed tomatoes, marinated olives, roasted red pepper hummus, crackers

Salt and Chilli Chicken Poppadom 9.25
lime and chilli marinated chicken, spiced onions, fresh chillies, spring onions, garlic ranch sauce

Classic Prawn Cocktail 10.25
marie rose sauce, lemon wedge, toasted ciabatta, smoked paprika

Cauliflower Pakora 8.25 V
spiced onions, pakora sauce

BBQ Beef Tacos 8.25
pickled red onions, shredded lettuce, sesame seeds

Crispy Tempura Chicken 8.95 **Mixed Vegetable** 7.95 VE
sliced chillies, spring onions, sweet chilli sauce, garlic mayonnaise

Main Course Crispy Tempura with Fries
Chicken 17.50 **Mixed Vegetable** 15.95 V

Mains

Slow Braised Ribeye of Beef 18.50
haggis, red wine jus, creamed mash, roast potatoes, root vegetables

Chilli and Ginger Turmeric Fillet of Salmon 17.50
coconut curry cream, basmati rice, spiced peppers and onions, red onion relish, sour cream, prawn crackers

Cajun Chicken Enchiladas 17.50
creamy tomato spiced sauce, onion, peppers, fries, crisp salad

Brazilian Steak frites 25.95
6oz sirloin steak, spiced fries, chimichurri butter

Pan Fried Lamb Rump 21.95
mint jus, black pudding, dauphinoise potatoes, green vegetables

Half Lobster and Tiger Prawn Thermidor 33.50
arran cheddar glaze, garlic and herb fries, sourdough bread

8oz Fillet Steak 33.50
fries, onion rings, saute green vegetables
add red wine jus or peppercorn sauce 3.75

Wild Mushroom and Tarragon Risotto 15.95 V
parmesan tuile

Red Pesto and Spinach Gnocchi 15.95 V
toasted garlic bread

Malaysian Spiced Beef Curry 18.50
herb pearl cous cous, toasted peshwari bread (vegetarian option available 15.95) V

Venison Ragu Pappardelle 20.95
herb focaccia bread, cracked black pepper, parmesan shavings

Breaded Escalope of Pork 17.95
katsu curry sauce, basmati rice, green vegetables, spiced red onion relish

Classic Steak Pie 16.95
puff pastry, seasonal vegetables, creamed potatoes

Battered Fillet of Haddock 16.95
fries, mushy peas, chip shop pickled onion, tartar sauce

Breast of Chicken with Haggis 17.50
peppercorn sauce, seasonal vegetables, roast and creamed potatoes

RAD Double Burger 17.95
6oz steak burger, applewood smoked cheddar, bacon, salsa, lettuce, beef tomato, sourdough bun, homemade slaw, onion ring, fries (vegetarian option available 15.95) V

Chargrilled Chicken Burger 17.95
monterey jack cheese, baby gem lettuce, red onion, tomato, sourdough bun, fries, coleslaw

Sides

Garlic Bread 4.50	Parmasean and Truffle Fries 4.75	Creamed Mashed Potato 4.50
Crispy Onion Rings 4.50	Piri Piri Halloumi Fries 5.50	House Dressed Side Salad 4.50
Fries 4.50	Buttered Seasonal Vegetables 4.50	Garlic and Lime Tenderstem 4.75
Cajun Fries 4.75		

Should you have concerns about a food allergy or intolerance, please speak to our staff before you order your food or drink.

V — VEGETARIAN VE — VEGAN

Desserts

Chef's Cheesecake of the Day 8.25
whipped cream, fruit garnish

Sticky Toffee Pudding 8.25
butterscotch sauce, vanilla ice cream

Apple and Blackberry Crumble 8.25
vanilla ice cream, custard

Chocolate Fudge Cake 8.25
caramel sauce, white chocolate shavings, fudge pieces, honeycomb ice cream

Pistachio and White Chocolate Waffles 8.25
pistachio crumb, vanilla ice cream

Raspberry and White Chocolate Milli-Feuille 8.25
berry compote

Warm Oreo Cookie Dough Skillet 8.75
belgian chocolate chip ice cream

Artisan Cheese Platter 10.75
truckles of caramelised onion Arran cheddar cheese, Arran brie, Strathdon blue, Arran oatcakes, biscuit selection, plum and apple chutney

Scottish Sundae 8.25
tablet and shortbread, sliced strawberries, ripple ice cream, whipped cream, red fruit coulis

Trio of Ice Cream 7.50
vanilla, honeycomb, raspberry ripple, tablet, mint chocolate chip
choice of sauces: toffee, chocolate, raspberry

A LA CARTE MENU

Starters

Chef's Homemade Soup of the Day 5.75
crusty roll

Tomato Burrata Salad 8.50 V
buffalo milk burrata, cherry tomatoes, pesto, olive oil, crusty bread

RAD Tower of Haggis & Black Pudding 8.50
peppercorn cream, root vegetable crisps

Pan Seared Scallops 14.50
carrot and ginger puree, bacon crumb

King Prawn Pil Pil 10.75
chilli, paprika and garlic oil, garlic and herb focaccia

Mini Antipasto 9.75
parma ham, salami, chorizo, blushed tomatoes, marinated olives, roasted red pepper hummus, crackers

Salt & Chilli Chicken Poppadom 9.25
lime and chilli marinated chicken, spiced onions, fresh chillies, spring onions, garlic ranch sauce

Classic Prawn Cocktail 10.25
marie rose sauce, lemon wedge, toasted ciabatta, smoked paprika

Cauliflower Pakora 8.25 V
spiced onions, pakora sauce

BBQ Beef Tacos 8.25
pickled red onions, shredded lettuce, sesame seeds

Crispy Tempura Chicken 8.95 **Mixed Vegetable** 7.95 VE
sliced chillies, spring onions, sweet chilli sauce, garlic mayonnaise

Main Course Crispy Tempura with Fries
Chicken 17.50 **Mixed Vegetable** 15.95 V

Mains

Slow Braised Ribeye of Beef 18.50
haggis, red wine jus, creamed mash, roast potatoes, root vegetables

Chilli and Ginger Turmeric Fillet of Salmon 17.50
coconut curry cream, basmati rice, spiced peppers and onions, red onion relish, sour cream, prawn crackers

Cajun Chicken Enchiladas 17.50
creamy tomato spiced sauce, onion, peppers, fries, crisp salad

Brazilian Steak frites 25.95
6oz sirloin steak, spiced fries, chimichurri butter

Pan Fried Lamb Rump 21.95
mint jus, black pudding, dauphinoise potatoes, green vegetables

Seared Fillet of Sea Bass 19.75
herb mash, steamed greens, pesto cream sauce

8oz Fillet Steak 33.50
fries, onion rings, saute green vegetables
add red wine jus or peppercorn sauce 3.75

Wild Mushroom & Tarragon Risotto 15.95 V
parmesan tuile

Red Pesto and Spinach Gnocchi 15.95 V
toasted garlic bread

Malaysian Spiced Beef Curry 18.50
herb pearl cous cous, toasted peshwari bread
(vegetarian option available 15.95) V

Venison Ragu Pappardelle 20.95
herb focaccia bread, cracked black pepper, parmesan shavings

Breaded Escalope of Pork 17.95
katsu curry sauce, basmati rice, green vegetables, spiced red onion relish

Classic Steak Pie 16.95
puff pastry, seasonal vegetables, creamed potatoes

Battered Fillet of Haddock 16.95
fries, mushy peas, chip shop pickled onion, tartar sauce

Breast of Chicken with Haggis 17.50
peppercorn sauce, seasonal vegetables, roast and creamed potatoes

RAD Double Burger 17.95
6oz steak burger, applewood smoked cheddar, bacon, salsa, lettuce, beef tomato, sourdough bun, homemade slaw, onion ring, fries
(vegetarian option available 15.95) V

Chargrilled Chicken Burger 17.95
monterey jack cheese, baby gem lettuce, red onion, tomato, sourdough bun, fries, coleslaw

Sides

Garlic Bread 4.50

Crispy Onion Rings 4.50

Fries 4.50

Cajun Fries 4.75

Parmasean and Truffle Fries 4.75

Piri Piri Halloumi Fries 5.50

Buttered Seasonal Vegetables 4.50

Creamed Mashed Potato 4.50

House Dressed Side Salad 4.50

Garlic and Lime Tenderstem 4.75

Desserts

Chef's Cheesecake of the Day 8.25
whipped cream, fruit garnish

Sticky Toffee Pudding 8.25
butterscotch sauce, vanilla ice cream

Apple and Blackberry Crumble 8.25
vanilla ice cream, custard

Chocolate Fudge Cake 8.25
caramel sauce, white chocolate shavings, fudge pieces, honeycomb ice cream

Pistachio and White Chocolate Waffles 8.25
pistachio crumb, vanilla ice cream

Raspberry & White Chocolate Milli-Feuille 8.25
berry compote

Warm Oreo Cookie Dough Skillet 8.75
belgian chocolate chip ice cream

Artisan Cheese Platter 10.75
truckles of caramelised onion Arran cheddar cheese, Arran brie, Strathdon blue, Arran oatcakes, biscuit selection, plum and apple chutney

Scottish Sundae 8.25
tablet and shortbread, sliced strawberries, ripple ice cream, whipped cream, red fruit coulis

Trio of Ice Cream 7.50
vanilla, honeycomb, raspberry ripple, tablet, mint chocolate chip
choice of sauces: toffee, chocolate, raspberry



DALMENY PARK
HOUSE HOTEL