



THE
STAG

THE STAG
DUNKELD HOUSE HOTEL

EXECUTIVE HEAD CHEF
DUNCAN MCKAY

HEAD CHEF
PAUL JOHN PALOMBO



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Welcome to Dunkeld House Hotel

Duncan Mckay, our Executive Head Chef, has reintroduced some simple classic cooking to the Stag's signature dishes and grill, while the comfort of our restaurant proposes some national treasures.

Duncan selects some fantastic produce from our local and Scottish suppliers from smoked salmon from Dunkeld Smokehouse, fish from George Campbells of Perth, meat from Gilmour Butchers and Ochil Foods, game from Simpson Game and our very own estate. Duncan likes to make the most of our kitchen garden, fruits from Blairgowrie and surrounding areas, with our cheeses from Clark Fine Foods. The aim - to offer great produce, cooked well and with our front of house team, bring some amazing Scottish hospitality to your dining experience.

Duncan has had the fortune to work in some amazing venues and kitchens over the years and, in his own words, has found his place in the Dunkeld House Hotel kitchen and it has become an inspired decision. His relationship with his suppliers has been grown over time and ensures he knows what to buy and when to buy some of the best produce that Scotland has to offer. Duncan is a great believer in nurturing and developing his team of chefs. Paul Palombo, our Head Chef, leads the restaurant kitchen brigade and works closely with the team in bringing daily and seasonal speciality dishes to enhance our menus.

N I B B L E S

Warm Sourdough

Salted butter v,VEA

£6.50

Gordal Olives

VE, GF

£6.50

Venison Chipolata

Honey and herb glaze

£8.00

S T A R T E R S

Lobster Bisque

Brioche crouton, poached
langoustine, brandy butter GFA

£16.00

Hand Dived Orkney Scallop

Creamed artichoke, brioche, lemon
and parsley crumb GFA

£20.00

Haggis Bonbon

Oatmeal crumb, roast turnip purée,
Arran mustard, whisky jus

£12.00

Smoked Chicken & Baby Vegetable Terrine

Tarragon and Parma ham, endive
and pickled grapes GFA

£14.00

Dunkeld Smokehouse Oak Smoked Salmon

Salmon rillette, capers, pickled shallot
and lemon, rye toast GFA

£17.00

Beetroot Tartare

Pickled candied beetroot, capers,
cornichons, lemon and Dijon emulsion GF,VE

£12.00

Cauliflower Velouté

Mull cheddar choux, creamed leek
GFA, VEA

£11.00

Crispy Fried King Prawn

Wasabi mayonnaise, pickled ginger
and sesame salad GFA

£15.00



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M A I N S

SIGNATURE DISHES

Grilled King Oyster Mushroom

Wild garlic gnocchi, fennel velouté, hazelnut crumble v, vEA

£25.00

Cornfed Chicken

Wild garlic and pancetta, creamed potato,
charred cabbage, chicken jus GF

£28.00

Beef Wellington

Scotch beef fillet, mushroom, Parma ham, butter pastry,
potato fondante, caramelised shallot, charred broccoli
and red wine jus

£42.00

Sole Véronique

Scallop and lemon mousseline, saffron potato, Vichy
carrot, vermouth cream, sea greens and grapes GF

£32.00

Roast Lamb Rump

Slow cooked flank, grilled courgette
piperade, rosemary jus GF

£32.00

STAG GRILL

Our steaks are grass fed prime Scotch beef sourced
from Gilmour Butchers - we age our beef on the bone
for at least 28 days. Served with watercress and
shallot salad, grilled mushroom with confit tomato,
marrow and roast garlic crumble, triple cooked chips
or creamy mashed potato GFA

Sirloin 8oz

£45.00

Rib Eye 10oz

£48.00

Rump 12oz

£46.00

ADD A SAUCE

Whisky and pepper | Red wine jus | Café de Paris butter

£3.90

SIDES

Hand Cut Chips GFA, VE | House Fries GFA, VE £5.00
Rocket & Parmesan Salad GF | Buttered Mash Potato GF, v £5.50
Spring Greens, Baby Spinach & Lemon Butter GF, v £6.00
Truffle & Parmesan Fries GFA £6.50

COMFORTS OF THE STAG

Lemon Sole Fish & Chips

Crisp tempura batter, mushy peas, tartare and lemon GFA

£22.00

Slow Cooked Venison Ragout

Fresh tagliatelle, fresh basil, truffle and parmesan

£26.00

Dunkeld Steak Pie

Braised ox cheek and tail, flaky pastry, baby onion and Schiehallion Ale gravy, creamed potato, glazed roots

£25.00

Highland Venison Burger

Smoked brie, house slaw and sauce, served with rosemary fries

£24.00

Lentil & Black Bean Burger

Mushroom ketchup, brioche bun, slaw and fries v, vEA

£22.00



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D E S S E R T S

Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream VEA, V, GFA

£10.00

Warm Chocolate Fondant

Praline, salted caramel ice cream v

£12.00

Coconut & Lemongrass Panna Cotta

Lime sorbet, coconut crisp and passion fruit syrup GFA, VE

£10.00

Rhubarb & Custard Tart

Ginger caramel, Katy Rogers crème fraiche v

£11.00

Hazelnut & Pear Frangipane Tart

Chocolate, salted caramel and vanilla ice cream v

£12.00

Pistachio Tiramisu

Mascarpone, coffee liqueur, white chocolate, pistachio cream v

£11.00

Ice Cream & Sorbets

3 scoops of ice cream with fresh berry coulis and tuile biscuit - ask your server for today's selection v, VEA, GFA

£10.00

C H E E S E

We pick our cheeses from Clark Fine Food with produce located around Scotland and its Islands and ensure that they are at their seasonal best.

Served with sourdough biscuits, oatcakes, fig loaf, candied nuts and fruit.

Please ask your server for today's cheese selection.

Three Cheeses ^{GFA}

£18.00

ADDITIONAL CHEESE £5.00

Perfectly paired with our range of Kopke Ports (50ml):

Ruby Port **£4.15**

White Port **£4.15**

10 Year Old Tawny **£6.35**

20 Year Old Tawny **£8.25**

LBV **£8.00**

Dessert Wine

Monbazillac, Chateau Septy, 100ml

£12.00 | £38 per half bottle

GF - GLUTEN FREE, GFA - GLUTEN FREE AVAILABLE, DF - DAIRY FREE, DFA - DAIRY FREE AVAILABLE, V - VEGETARIAN, VE - VEGAN, VEA - VEGAN OPTION AVAILABLE
Should you have any allergens or intolerance requirements, please speak with a member of our team prior to ordering.

Most of our guests now prefer to pay via debit or credit card including a service charge for great service. To make this easier we have added an automatic service charge - we've made it a default 10% and you can change it to any level you wish including no service charge. Our teams have always shared service charge - every penny you might want to give is shared equally by our teams. There is no administration cost or anything retained by the company; what you may give is guaranteed to go 100% to our team. Service charge is entirely optional, if you would like us to remove it, you need only ask.