

DOBSON RESTAURANT

A LA CARTE MENU

Starters

Smoked Mackerel Pate

Sun Dried Tomato Petals, Aged Balsamic, Avocado Mousse

8 Hour Braised Pork Belly

Sage Gnocchi, Pancetta, butternut puree, jus

Goats Cheese (V)

Goats Cheese, Tomato & Black Olive Tart, Roquette

Soup (V)

Freshly Made Today

Pressing of Ham Hock & Chicken Terrine

Apple Compote, Micro Herb Salad

Pan Roast Hand Dived Scallops

Cauliflower Cream, black pudding Bhaji, Curried Oil
(£2.00 Supplement)

Two Courses

Twenty Six Pounds

Three Courses

Thirty Six Pounds

Marine life around the coast of the British Isles is colourful and fascinating, yet marine life and the sea on which we depend is under threat from pollution and over fishing.

We are committed as a business to ensuring that the wild fish we buy is from accredited sustainable sources. Our smoked fish is supplied by Loch Fyne Oyster, only using the finest quality ingredients, traditional methods of smoking and a care and respect for a fragile environment.

Main Course

Braised Beef Cheek

Root Vegetable Rosti, Wild Mushrooms & Red Wine Jus

Butter Roasted Loin of Pork

Creamed Cabbage & Bacon, Celeriac Fondant & Red Wine Jus

Pan Roasted Organic Salmon

Confit Potato Fondant, Glazed Beetroot, Fennel

Pan Roasted Wild Sea Bass

Saffron Mashed Potatoes, Chorizo Sauce Vierge
(£3.00 Supplement)

Wild Mushroom & Butternut Squash Risotto

Parmesan, Micro Herbs

Corn Fed Breast of Chicken

Butternut Fondant, Smoked Oyster Mushrooms, roasted Parsnips

Smoked & Poached Haddock

Poached Hen Egg & "Kedgeree" Risotto

Duo of Scottish Lamb

Short Saddle, Slow Roasted Shoulder, Fondant Potatoes,
Butternut Squash Puree & Rosemary Jus
(£3.00 Supplement)

Side Orders

Wilted Spinach - £2.25

Tomato & Onion Salad - £2.25

Buttered New Potatoes - £2.25

Creamed Potatoes - £2.25

Seasonal Buttered Vegetables - £2.75

Mixed Leaf Salad - £2.25

*Only the finest Scottish bred beef and lamb are supplied to our hotels by Scot Beef,
who source from accredited Scottish mainland and island farms,
Our beef is hung for a minimum of 21 days to improve taste and then hand cut by butchers using time
honoured techniques.*

Dessert

Chocolate Brownie
Pistachio Ice Cream

Apple & Vanilla Crumble
Caramelised Ginger Ice Cream

Frozen Baileys Parfait
Chocolate Sauce

Mango Cheesecake
Spiced Mango Chutney and Cherries

A Selection of Northumbrian & Continental Cheeses
Biscuits, Plum Chutney

To compliment your dessert, may we recommend
the following dessert wines

Chateau Billot, Cuvee Flavie, Bergerac-France
Three Pounds Ninety Five Pence per Glass

Elsium Black Muscat, Andrew Quady-California
Four Pounds Ninety Five Pence per Glass

May we ask that you advise us of any food allergies or dietary requirements you may have.
Kindly note that we are unable to guarantee, unless stated, that our dishes are completely free
of nut traces or GM food products.

Coffee

Cafetiere of Freshly Ground Coffee for One
with Cream/Milk and Homemade Petit Fours served in the Drawing Room
(Three Pounds)

Espresso Coffee
(Two Pounds and Twenty Five Pence per person)

Cappuccino
(Two Pounds and Fifty Pence per person)

Café Latte
(Two Pounds and Fifty Pence per person)

Liqueur Coffees

Irish Coffee
Bushmills / Jameson's Irish Whisky

Irish Cream
Baileys

French
Cognac

Russian
Smirnoff Vodka

Café Parisienne
Grand Marnier

Calypso
Tia Maria

After Eight
Crème de Menthe

All charged at £5.95

We have a large selection of Malt Whisky, Port, Cognac & Liqueurs.

Below is a small range of our more popular products.

Malts

Highland Park	12 year	£5.40
Macallan	10year	£5.15
Balvenie	12year	£6.50
Glenfiddich	15year	£7.45

Liqueurs

Baileys	£4.20
Tia Maria	£4.35
Drambuie	£4.90
Grand Marnier	£4.50

Cognac & Armagnac

Remy Martin - VSOP	£5.35
Courvoisier - VSOP	£4.60
Janneau Armagnac - VSOP	£5.45
Courvoisier - XO	£12.10

Ports

Cockburns - Fine Ruby	£5.80
Cockburns - LBV	£4.15
Cockburns - Vintage	£13.25

All the above spirits are sold as a 25ml measure or multiples thereof