

## DOBSON RESTAURANT A LA CARTE

### HOMEMADE BREAD

Chaloner EV Olive Oil, Salted Butter, Aged balsamic £3.95

### AMUSE BOUCHE

### STARTER

Beef Tartare, Cured Egg Yolk, Sesame Crostini, Tomato Soil £9.25

Open tartlet of Goats Cheese, Fig, Walnut & Black Olive £7.95

Celeriac and Apple Veloute, White Truffle Oil £7.95

Pan Seared King Scallops, Belly Pork, Jerusalem Artichoke, Hazelnut Vinaigrette £13.95

Langoustine Bisque, Crayfish Tails, Compressed Apple, Mascarpone £8.95

### SORBET

### MAIN COURSE

Supreme of Chicken, Crispy Leek, Potato Beignet, Chestnuts, Pancetta Cream £19.95

Slow Cooked Scottish Beef Cheek, Horseradish Mash, Pearl Onion, Tender Stem Broccoli, Mushroom and Pancetta Ragout £19.95

Monkfish Tail Wrapped in Prosciutto Ham, Red Wine Mushrooms, Pearl Barley and Parmentier Potatoes £18.95

Black Truffle 'Mac and Cheese', Parmesan Tuile, Truffle Espuma, Tallegio Beignets £15.65

### GRILL OR HOME COMFORT

Twenty-One Day Aged Scottish Sirloin OR Rib Eye  
Roasted Plum Tomato, Flat Cap Mushroom, Hand cut Chips,  
Watercress & Peppercorn Sauce £27.00

Grilled Halibut, Pickled Red Cabbage, Sweet Baby Carrot, Broad Beans,  
Lemon Sabayon £24.00

Seared 21 Day Aged Cote De Boeuf (for two) with Pearl Onion tart Tatin,  
Roasted Plum Tomato, Watercress and Spring Onion Salad,  
Forestiere Mushrooms, Hand cut Chips & Peppercorn Sauce £63.95

### SIDES

Creamed Potatoes and Herb Pesto £5.00

Cardamom and Orange Glazed Carrots £5.00

Plum Tomato Salad £5.00

### DESSERT

Apple and Apricot Tart Tatin with White Chocolate Ice Cream £15.75  
(For Two Sharing, Please Allow Cooking Time as this Dessert is Hot)

Pate A Choux, Passion Fruit Custard, Chocolate and Blackcurrant Sauce £8.50

Chai Panna Cotta, Orange, Cardamom, Pistachio Brittle,  
Green Tea Meringue £7.95

Vanilla Cheesecake with Cinnamon Shortbread Crumb,  
Caramelised Apples, Toffee Ice Cream £7.95

### CHEESE

Please ask your server for today's cheese selection,  
Served with Waldorf Salad, Homemade Biscuits & Seasonal Chutney £11.50

All details are correct at time of going to print, however may be subject to change from time to time. All our food and drinks have been freshly prepared in our premises where we handle all allergens. If you have a food allergy or intolerance please speak to your server before you order your meal or drinks.

IT'S ALL ABOUT THE FOOD — 

We are wild about fish at Macdonald Hotels & Resorts. Our white fish is caught from wild sustainable sources. Fish isn't our only food passion; we care where and how all our ingredients have been reared or produced. All lamb and beef is Scottish, with beef matured for a minimum of 21 days. Our chicken is from the UK and Red Tractor certified. Pork is the best of British – Red tractor pork sausages and our bacon is British dry cured. It's our dedication to serving only the highest quality food that makes us different.