



THE
DOWANS
HOTEL



Whisky Paired

Allergy Statement: Although we will try our very best, we are unable to completely guarantee non-cross contamination in our kitchen however, you will find all potential/present allergens in each dish accounted for in our colour coordinated table; please speak with your server as even though these allergens may be present, we can generally accommodate a modification to the dish to remove the allergen(s). Following health guidelines we do not over-season our food but prefer guests to season according to their palates. Please allow at least 30 mins for main courses as our food is made fresh to order.

Starters

- **Homemade Bread** For One or To Share w/ Today's accompaniment ●●● £2.95/5.50
- **Soup of the Moment** w/ Freshly made Bread ●● £7.00
Please ask your server for the recommendation
- **Five Spice Pan Seared Pigeon** w/ Watermelon and Grapefruit Salad, Raspberry Vinaigrette ● £12.50
Craigellachie 13 Armagnac £9.50
- **Honey and Soy Marinated Hake** w/ Sautéed Summer Greens and a Crab Bon Bon ●●●●● £13.50
Balvenie 14 Caribbean Cask £11.00
- **Herb Marinated Chicken** w/ Fennel Salad and Garlic Croutons ●● £12.00
Glencadam White Port 15 £14.50
- **Seared Scottish Scallops** w/ Romesco Sauce and crispy Pancetta, Lemon Zest and Chilli Crumb ●● £15.00
Aberlour Casg Annamh £10.50

Vegetarian available as Starter or Main

- **Leek and Rainbow Beetroot Orzo** w/ Roast Kohlrabi, Harissa Heritage Carrots ●● £11/20
Glenfiddich Project XX £7.50
- **Gordal Olive, Feta, Cucumber and Tomato Salad** w/ Bulgur Wheat and Herb Dressing ●●●●... £10/20
Nc'Neane Organic £10.00
- **Miso Roasted Aubergine** w/ Puy Lentils, Confit Tomatoes, Greek Yoghurt and Oregano ●● £10.50/21.00
Lochlea Ploughing £9.00

Mains

- **Lamb Cutlets** w/ Black Garlic Smashed Potatoes, Roasted Radishes, Mint Jus, Garden Peas ●●● £29.00
Tamdhru 15 £17.50
- **Pan Seared Salmon Fillet** w/ Aubergine and Garlic Purée, Roast Peppers, Tempura Green Beans, Chilli and Red Onion Salsa ●● £27.00
Glenfarclas 12 £11.00

- **Roast Pork Fillet** w/ Cream Cheese and Apricot Stuffing, Roast Beetroot, Kohlrabi Purée, Lemon-grass and Coconut Milk Sauce ●● £26.00
Lindores Bourbon Barrel £10.50
- **Special of the Moment** prices will vary
Please ask your server for the recommendation
- **8oz Ballindalloch Venison Burger on Homemade Brioche Bun** w/ Hand Cut Chunky Chips, Homemade Tomato Ketchup, Red Onion Relish and Roast Corn on the Cob with Chilli Butter ●●●●● £17.50
(Add Cheese £2, Chorizo, Black Pudding, Bacon £3)
Speyburn 10 £5.00

Steaks

- **8oz Scotch Sirloin[†] or 8oz Fillet Steak*** w/ Confit Tomatoes, Red Onion Rings, Hand Cut Chunky Chips and EITHER Peppercorn, Whisky OR Bearnaise Sauce ●●●●● £35.00[†]/£45.00*
Macallan 12 Sherry Cask £14.00

Sides

- **Halloumi Fries** w/ Homemade Sriracha Mayonnaise ●●● £6.00
- **Salad Leaves w/ Parmesan Shavings** ●●● £4.00
- **Mushrooms in Tarragon Butter** ● £4.00
- **Hand Cut Chips** £4.00
- **Today's Seasonal Vegetables** £4.50

Desserts

- **Whole Orange and Almond Sponge** w/ Cointreau and rosemary drizzle, brûléed mascarpone, chocolate sauce ●●●● £12.00
Glenmorangie Nectar D'Or £12.50
- **Lemon Verbena Panna Cotta** w/ Lime Curd, Tuille, Berries ●●● £11.50
Aultmore 18 £18.50
- **Rose Pavlova** w/ Macerated Strawberry and Nectarine, Elderflower, Clotted Cream ●● £11.50
Talisker Port Rughie £11.00
- **Scottish Cheeses** w/ Honey, Onion Relish, Oatcakes and Biscuits ●●● £12.00
- **Selection Portsoy Ice Cream or Sorbet** ●●● £6.50

