



A very warm welcome to the Dungeon Restaurant



Our ancient barrel-vaulted Dungeon restaurant provides a unique and undeniably wonderful setting to enjoy the fine traditional Scottish and classical French cuisine produced by the castles kitchen team.

We pride ourselves on sourcing the finest Scottish produce from local businesses, carefully selected within season and preparing it with passion and intelligence. Complimented by an interesting selection of wines and an unrivalled quality of friendly and professional service.



We do hope that you have a wonderful dining experience with us and look forward to welcoming you back to the castle in near future.



Ith gu leòir!

Head Chef, Francois Giraud

Our food heroes

*J. Gilmour's from Macmerry – Borders Beef, Perthshire Lamb, Ayrshire Pork
Campbell's Prime Meat from Broxburn – Fish, Charcuterie, Corn-fed Chicken, Pigeon
Mark Murphy from Edinburgh- Fruit, Vegetables & Dairy
Clarks from Edinburgh- Cheese and speciality products
Ochil Foods from Aberuthven - Rose Veal*

*Two Courses £42.50, Three Courses £49.50 Per Person
Inclusive of VAT*



Starters

*Cauliflower & Almond Veloute
Curried Almond Powder*



*Roulade of Rabbit & Tarragon
Leek Mayonnaise & Ash, Prune Puree*

Bourgogne Pinot Noir, Albert Bichot – 175 ml - £9.50



*Foie Gras Terrine And Smoked Duck
Pickled Pear & Crispy Spiced Bread*



*Marinated Halloumi
Roasted Capsicums, Rocked Pesto & Olive Oil Cake*



*Slow Cooked Fillet Of Sole
Kale Panna Cotta, Lemon Gel & Caramelised Baby Onions*

Albarino, Deusa Nai, Spain – 175ml - £7.50



*Seared Diver Caught Scallop
Chilled "Minestrone" of Vegetable*

Unoaked Chardonnay, Franscheok, SA – 175ml - £6.50

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Main Course

Braised Beef Cheek, Haggis Pomme Dauphine
Shallots, Turnip Fondant, seared Spring Onion, Whisky & Thyme Jus

Chateau la Croix St Benoit, Bordeaux Superieur – 175ml - £7.00



Textures of Guinea Fowl, Noisette Potatoes,
Jus Roti, Spinach, Quince & Celeriac

Bourgogne Pinot Noir, Albert Bichot – 175 ml - £9.50



Seared Fillet Of Cod
Smoked Bacon Emulsion, Broccoli, Burgundy Reduction & Colcannon Mash

Sauvignon Blanc, Lawsons Hills, NZ – 175ml - £8.00



Poached Scottish Salmon, Light Citrus Cure
Jerusalem Artichoke, Watercress & Radish Salad, Rhubarb

Chablis Long Depaquit, Albert Bichot – 175ml - £9.50



Salt-Baked Celeriac, Spiced Cous Cous
Pickled Carrots, Chick Pea Puree

Rioja Rosado, Marques de Caceres - 175 ml - £6.50

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Inclusive of VAT



We trust that your dining experience in our wonderful Dungeon restaurant is as regal and luxurious as feasts devoured here hundreds of years ago.

Please allow us to present our final courses.



Cheese Course

Enjoy our specially selected cheeses as a perfect lead up to our wonderful selection of desserts.

Admiral Collingwood - Semi Soft Cheese washed in Newcastle Brown Ale

Millairies Sheep - Semi- hard Ewes Cheese made from unpasteurised Organic Ewes Milk

Isle of Mull - Softer in texture & sharper in flavour than Traditional Cheddar

Strathdon Blue - A Soft Blue Cheese made from Cows Milk in the Scottish Highland

Served with Homemade Water Biscuits, Oatcakes & Chutney

Served as an additional course - £8.50

Quinta do Noval Late Bottled Vintage Port – 50ml £5.00

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Desserts

Carrot Cake

Carrot Sorbet, Meringue, Candied Carrot, Pistachio & Clotted Cream



Poached Rhubarb, Ginger Custard Pannacotta

Ginger Bread, Milk Ice Cream



White Chocolate & Vanilla Iced Parfait

Pistachio Sponge, Meringue & Griottine Cherries



Banana Cake, Peanut Butter Mousse

Banana Sorbet, Caramel Gel & Peanut Crisp



Compressed Pineapple, Pineapple Sorbet

Caraway Cake, Szechuan Meringue & Anise Fluid Gel
(Lower calorie, sharp and light)



Selection of Scottish Cheese

Served with Homemade Water Biscuits, Oatcakes & Chutney



Please ask your server

Should you prefer a light fruit platter or sorbet course

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Selected Digestifs

Couer de Cognac, Remy martin – 25ml - £5.95

Janneau XO, Armagnac – 25ml - £10.50

Remy Martin XO, Cognac – 25ml - £13.90

Glenfarclas 15 year old, Speyside – 25ml - £6.60

Old Pulteney 21 year old, Highland – 25ml - £6.40

Highland Park 18 year old, Island – 25ml - £8.80

Tea and Coffee

Tea Selection - Darjeeling, Earl Grey, Assam, English Breakfast, Fruit & Herbal Teas - £3.10

Coffee - Espresso, Macchiato, Cappuccino, Café Latte, Americano - £3.10

Liquor Coffee - £6.95

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