



THE
DOWANS
HOTEL



Wine & 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 or Small Plates

- **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
- **Buttermilk Chicken Thigh**
w/ Creamed Spinach, Haggis and Black Pudding
Crumb, Pickled Red Onion ●●●.....£12.00
Tipot Hut Sauvignon Blanc, New Zealand
Craigellachie 13 Armagnac.....£13.00
- **Pan Seared Scottish Scallops** w/ Celeriac Purée,
Truffle Oil, Roast Chicory, Mushroom Butter ●●●.....£15.00
Riesling, Hanewald-Schwerdt, Germany
Old Pulteney 15.....£12.50
- **Haggis, Neeps and Tatties** w/ Potato and Turnip
Dauphinoise, Haggis, Whisky Sauce ●●●.....£11.00
Circle of Life, Red, South Africa
Benromach Peat Sherry.....£12.00
- **Whisky Cured Salmon** w/ Curry Spiced Yoghurt,
Pickled Cucumber, Apple, Golden Raisins ●●●.....£13.00
Pulenta Estate Naranjo, Argentina
Balvenie 14 Caribbean.....£9.50
- **Pan Seared Fillet of Seabass**
w/ Roast Cherry Tomato and Green Bean Salad,
Pesto, Beetroot Crisps ●●●.....£12.00
Radford Dale Chenin Blanc, South Africa
Glenlivet 18 Inverlye.....£13.50
- **Tempura Battered Monkfish Cheeks**
w/ Homemade Tartare Sauce, Pea Shoots and
Lemon ●●●.....£12.00
Gusbourne Estate Blanc de Blancs, England
Cardhu 12.....£9.50
- **Carpaccio of Ballindalloch Venison**
w/ Caramelised Shallots, Raspberry Dressing ●.....£13.00
Carinus Family Vineyards Syrah, South Africa
Glenfarclas 12.....£12.50

Vegetarian Starter, Small Plates, Main

- **Quinoa, Rocket and Beetroot Salad**
w/ Toasted Walnuts, Connage Gouda ●●●.....£10/19.00
Felicette Rosé, Grenache, France
Frysk Hinder, Red Wine.....£4.50
- **Fried Coconut Polenta** w/ Chilli Roasted Cauliflower,
Lemongrass and Ginger Sauce ●●.....£11/22.00
Quinta de La Rosa Branco, Portugal
Lochlea Harvest.....£10.50
- **Roast Hispi Cabbage** w/ Onion, Leek and Red
Pepper Bulgur Wheat, Hazelnut Dressing,
Pomegranate Seeds ●●●.....£11/22.00
Sensale Grillo, Italy
Balblair 15.....£13.50

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 ●●●●●.....£35.00ⁱ/£45.00*
Add Scallops for Surf and Turf ●.....£14.00
Circle of Life, Red, South Africa
Glenfiddich 15 Solera.....£10.00

Mains

- **Lemon Marinated Corn Fed Chicken Breast**
w/ Preserved Lemon and Chorizo Pearl Barley,
Parsley Dressing ●●●.....£25.00
Riesling, Hanewald-Schwerdt, Germany
Cardrona 7, Full Flight.....£20.00
- **Lamb Cutlets** w/ Potato Pavé, Crispy Spring Onions,
Tenderstem Broccoli, Bordelaise Sauce ●●●.....£32.00
Doc Dão, Portugal
Macallan 15 Double Cask.....£18.00
- **Pan Roasted Cod**
w/ King Prawns, Cauliflower Purée, Pickled
Cauliflower, Samphire, Blue Cheese Crumb,
Creamy Caviar Sauce ●●●●●.....£28.00
Sensale Grillo, Italy
BenRiach 10 Smokey.....£9.00
- **Slow Braised Pork Belly**
w/ Carrot and Cardamom Purée, Pancetta Wrapped
Asparagus, Apple Sauce, Cider Jus ●●.....£24.00
Reverte Carbonela Garnacha Tinto, Spain
Glenallachie 8 Scottish Oak.....£12.00
- **Special of the Moment**..... (Price will vary)
For Wine & Whisky Pairing please ask your server
- **7oz Burger of the Moment on Homemade
Brioche Bun** w/ Hand Cut Chunky Chips,
Homemade Tomato Ketchup, Red Onion Relish,
Chilli and Coriander Slaw ●●●●●.....£18.00
(Add Cheese £2, Chorizo, Black Pudding, Bacon £3)
Carinus Family Vineyards Syrah, South Africa
Dailuaine 16.....£13.00

Sides

- **Halloumi Fries** w/ Homemade
Sriracha Mayonnaise ●●●.....£7.00
- **Rocket and Parmesan Salad** ●●●.....£5.00
- **Mushrooms in Garlic Butter** ●.....£5.00
- **Hand Cut Chips**.....£5.00
- **Asparagus with Hollandaise Sauce** ●●.....£6.00
- **Tempura Vegetables** ●.....£6.00

Children's Menu Available

