

DORNOCH CASTLE DINING



Arrivals and Snacks

House Focaccia (V) , Warm Rosemary and Sea Salt Focaccia, Confit Garlic and Herb Butter	5
Gordal Olives	5
Spicy Crunchy Corn Nuts (V, VG)	4.5
Sweet, Salted and Spicy Nuts (V)	5
Venison Salami , Tain Fat Cow Cheese, Cornishon, Picos	10
Courgette Fries (V) , Whipped Feta	8

Small Plates

Homemade Sweet Potato, Chilli & Coconut Soup, (V) Focaccia, Pumpkin Seeds	8
Wild Mushroom Parfait (V) , Rich Mushroom Pate Set in a Kilner Jar, Pickled Shimeji, Fig and Red Onion Jam, Toasted Focaccia	10.5
Smoked Haddock and Red Onion Bhaji (GF) , Spiced Gram Flour, Smoked Haddock, Curried Lime Mayo	12.5
Thompson Bros Gin Cured Salmon (GF) , Hot Smoked Salmon, Cream Cheese and Cucumber Sushi Roll, Pickled Gem Lettuce, Wasabi Mayo	12.5
Beetroot, Feta, Walnut and Pomegranate Salad (GF, V)	9
Maple BBQ Whisky Glazed Pork Belly , Apple and Celeriac Slaw, Crisp Pork Rinds	11
Haggis Bon Bons , Crumbed Scottish Haggis, House whisky BBQ Dip	9

Large Plates

Venison Haunch (GF) , Sweet Potato Fondant, Spiced Aubergine Puree, Confit Cherry Tomato, Pickled Chantenay Carrots, Red Wine Jus	28
Pan Seared Scottish Salmon Fillet (GF) , Crushed New Potatoes, Tenderstem Broccoli, Creamed Chorizo, Pea and Gem Lettuce	28
The Dornoch Castle Burger , Beef Patty, Brioche Bun, Smoked Cheddar, Thick Cut Pickles, Gem Lettuce, House Whisky BBQ Sauce, Skin On Fries	21
ADD Bacon (3.00)	
The “Fowl” Chicken Burger , Buttermilk Fried Chicken Thigh, Glazed with Local Hot Honey, Brioche Bun, Gem Lettuce, Green Goddess Mayo, Skin On Fries	20
ADD Bacon (3.00)	
Cromarty Beer Battered Haddock , Crisp Beer Batter, Skin on Fries, House Tartare, Peas, Lemon	20.5
Wild Mushroom and Spinach Rigatoni (V) , Rich Mushroom Sauce, Parmesan Crisp	18
Isle Of Mull Cheddar Arancini (V) , Tenderstem Broccoli, Gem Lettuce, Sunblush Tomato and Red Pepper Vierge	19

Please advise a team member of any allergies or dietary requirements

Prices in GBP and include 20% UK VAT | A discretionary service charge of 10% will be added to your bill.

GF = Gluten Free

V = Vegetarian

VG = Vegan

In a bid to alleviate single glass use and packaging here at Dornoch Castle Hotel, our still and sparkling water is filtered and carbonated onsite using a ceramic filtration system which is charged at £1.00pp, this includes free refills

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Sides

Highland Chicken Salt Fries	6.5
Fries With Sea Salt	6.5
Crushed New Potatoes (GF,V), Sunblushed Tomato and Red Pepper Vierge	7.5
Baby Gem Wedge Salad (GF,V), Green Goddess Dressing	7.5
Charred Tenderstem Broccoli (GF,V,VG), Romesco Sauce, Smoked Almonds	7.5
Mac and Cheese (V), Crispy Onions	7.5

House Dips (All £2.50)

- Green Goddess (GF, V)**
- BBQ Whisky (GF)**
- Local Hot Honey (GF, V)**
- Curried Lime Mayo (GF, V)**

Sweets

Barebones Chocolate Ganache (GF), Barebones Chocolate, Blackthorn Salt, Honeycomb Crumb, Creme Fraiche	10.5
Miso Sticky Toffee Pudding, Miso caramel Sauce, Clotted Cream Ice Cream	10
Dornoch Honey and Oat Cranachan (GF), Vanilla & Honey Panna Cotta, Local Honey, Raspberry Gel, Toasted Whisky Oats	10
Vanilla Affogato, Glen Lyon Espresso poured over Vanilla Ice Cream	8.5

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Castle Pizzas

All pizzas start with San Marzano Sugo, Fior di Latte Mozzarella & are finished with extra virgin olive oil and parmesan cheese

Margherita	16
Fior di Latte Mozzarella, Sugo, Fresh Basil, Oregano	
Pepperoni	17
Pepperoni, Fior di Latte Mozzarella, Sugo,	
Hot Salami	17
Local Salami, Chilli, Mascarpone, Hot Honey	
Mushroom	17
Infused & Marinated Mushrooms, Taleggio Cheese	
Spicy Nduja Haggis	17
Local Haggis, Nduja, Red Pepper, Rocket	
Local Salami	17
Local Venison and Pork Salami, Oregano	
Goat Cheese	17
Caramelised Red Onion & Fig Jam, Rocket	
Blue Murder	17
Blue Murder Cheese, Broccoli, Walnuts	
Napoli	17
Anchovies, Perello Olives, Capers	
Mediterranean	17
Roasted Red Pepper & Courgette. Finished with Feta and Basil	

Gluten-Free Bases & Vegan Cheese Are Also Available / £1 Supplement
Vegetarian option upon request

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