

# THE ORANGERY

DUNIMARLE CASTLE

## BREAKFAST

Weekends 9am to 12pm

### Scottish Breakfast

Traditional Scottish Breakfast, Lorne sausage, black pudding, haggis, bacon, potato scone, beans and tomato. **£10.95**

Vegetarian Scottish Breakfast, veggie sausages, haggis, potato scone, egg, beans, mushroom and tomato. (V) **£10.95**

### Choice of Toast

Sourdough, white or brown toast (Gluten free option available) **£4.00**

With extra toppings:

Scrambled Eggs **£5.50**  
Scottish smoked salmon **£6.50**  
Bacon **£5.50**  
Black pudding **£5.50**  
Smashed Avocado (ve) **£5.50**  
Haggis **£5.50**

**Gluten Free options available.  
Please speak to a member of staff  
when ordering. .**

## LUNCH

### Soup of the day

Served with choice of bread and butter  
Our homemade soup, made with the freshest ingredients. Gluten free and vegetarian options available **£6.50**

### Cullen Skink

Served with sourdough, crusty roll, white or brown bread and butter  
Traditional Scottish soup made with smoked haddock, potatoes and onions **£7.50**

### Bruschetta

Warm ciabatta bread with parmesan cheese, garlic and fresh basil

Creamy Garlic Mushrooms (v)  
Tomato and Basil (v)  
Warm Goats Cheese **£7.50**

## PLATTERS

### Coastal Path Platter

Served with choice of bread  
Mackerel, sardines, Scottish smoked salmon, prawns in Marie-rose sauce, sourdough bread and bowl Cullen Skink. **£11.50**

### Scottish Platter

Served with choice of bread  
Selection of Scottish cold meats, Scottish cheeses, smoked salmon pate, Scottish oatcakes, chutney, apple and a bowl of soup. **£11.50**

## TOASTIES & PANINIS

Served with house salad, homemade coleslaw and crisps

### Scottish Salmon

Scottish smoked salmon, tarragon and dill cream cheese, cucumber and lettuce **£10.50**

### Local Free Range Eggs

Free range egg mayonnaise with cucumber and cress (v) **£9.00**

### Scottish Cheddar

Scottish mature cheddar with ham and pickle (v) **£9.00**

### Tuna Mayonnaise

Tuna Mayonnaise red onion and cucumber **£9.00**

### Haggis

Haggis with whisky cream sauce topped with grilled cheese **£9.00**

### BLT

Bacon, crisp fresh lettuce and tomato **£9.00**

### Mexican Chicken

Chicken in a Mexican mayonnaise with crisp fresh lettuce **£9.00**

### Mediterranean

Mozzarella, basil, tomato, red onion and salad, with balsamic glaze (v) **£9.00**

## WRAPS

Gluten Free options available.  
Served with homemade  
coleslaw, house salad and crisps.

### Prawn Cocktail

Prawns in a Marie-rose sauce  
with crisp fresh lettuce  
£9.00

### Vegan

Vegan chilli crunch wrap, with  
vegan chilli, fresh peppers, vegan  
cheese and lettuce (ve) £9.00

### Mexican Chicken

Roasted chicken in a Mexican  
mayonnaise with fresh lettuce  
and peppers £9.00

## BAKED POTATO

**Topped with grilled cheese.** Served  
with homemade coleslaw, house  
salad and crisps.

Scottish cheese and homemade  
coleslaw (v) £8.50

Tuna Mayonnaise and red onion  
£9.50

Haggis with whisky cream sauce  
topped with grilled cheese  
£9.50

Chicken in a Mexican  
mayonnaise £9.50

Mozzarella, basil, tomato, red  
onion with balsamic glaze (v)  
£9.50

Local free-range egg  
mayonnaise (v) £9.50

## BURGERS

Gluten Free options available.  
Served with homemade  
coleslaw, house salad and crisps.

### Highlander Burger

Home made quarter pounder  
using Scottish ground beef.  
Topped with Stornoway black  
pudding, Scottish cheddar and  
fried onions £13.50

### Bacon & Cheese Burger

Home made quarter pounder  
using Scottish ground beef.  
Topped with fried bacon,  
Scottish cheddar and fried  
onions £13.50

### Veggie Burger

A plant based burger topped  
with chilli chutney and Scottish  
cheddar (v) £12.50

## SALADS

Our Salads are made fresh,  
served with your choice of bread,  
gluten free or oatcakes

### Cobb Salad

Protein packed salad, with  
chicken, crispy bacon, avocado,  
blue cheese, tomatoes and a red  
wine vinegar dressing £11.50

### Grilled Goats Cheese

House salad topped with grilled  
goats cheese and a balsamic  
dressing £11.50

### Moroccan Lentil Salad

Lentil salad infused with  
Moroccan spices, with almonds,  
cucumber, tomato and celery  
(Vg) £11.00

## CHILDRENS LUNCH

Served with homemade  
coleslaw, and crisps. With fruit  
juice

### Wrap

Choice of wrap from the menu  
£5.50

### Toastie or panini

Choice of toastie or panini from  
the menu £5.50

### Baked potato

Choice of baked potato from the  
menu £5.50



## DUNIMARLE CASTLE

(GF) – Can be made gluten free if requested  
(v) – Vegetarian or can be made vegetarian if requested  
(VE) – Can be adapted to become a vegan dish when requested



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# AFTERNOON TEA

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## **Finger Sandwiches (chef's selection)**

Smoked salmon, cream cheese and cucumber

Cheese savoury with peppers and red onion

Free range egg mayonnaise and cress

Mexican chicken

Ham and pickle

(Vegan and GF options available - please speak to a member of staff)

## **Selection of home baked treats**

Variety of different scones, served with clotted cream

Home baked cakes - check our special board

Macarons

## **Tea and Coffee**

Selection of speciality tea and coffee

TRADITIONAL AFTERNOON TEA -  
£25 PER PERSON



DUNIMARLE CASTLE





# OUR SUPPLIERS



## **Wild Hearth Bakery - Scottish bread championship winners 2023**

"Wild Hearth is unique - my lifelong passion.

We are a wood-fired artisan bakery on the edge of the Scottish Highlands dedicated to the world of natural sourdough.

Our reconditioned World War Two Nissen hut houses a state-of-the-art oven, fired exclusively with waste wood from timber milling.

Our breads and pastries are slowly and carefully created by hand from organic flours and wild "starters" for the optimum depth of flavour, balance and lightness. In fact, apart from baguette and ciabatta where we use a tiny amount of baker's yeast in addition to sourdough, everything we make is sourdough, even our croissant.

Some of our breads have a gentle acidity, while others have no detectable sourness. All have a complexity of flavour that comes with a natural ferment, carefully managed to preserve the essential flavour of the grains we work with.

We don't take shortcuts. Our wood-fired oven takes 12 hours to fire from cold. Our starters ripen for around 16 hours before we mix our doughs. Our doughs rise on average for seven hours in our warm bakery before being baked, and our pastries much longer.

Everything we do is for the pleasure of real baking - natural, nourishing and delicious."

John Castley, Baker & Founder

## **Nelsons of Culross - Local supplier, luxury dairy farm ice-cream**

Royal Highland Show bronze and silver winners.

A trip to Italy in 1999 inspired us to produce good quality deliciously creamy ice cream, and after several years of experimenting on friends and family, sourcing equipment from far and wide, we finally got up and running in June 2007.

Ryan is the 'ice cream chef' who laboriously developed the recipe to perfection, and as well as working full time on the farm looking after the cows.

Nelsons of Culross

## **Eggs o Lyn -Lyn Farm, Local supplier, free range eggs**

"EggsO'Lynn is a family run free range egg producer and retailer based at Lynn farm, Saline, KY12 9LR, just out side of Dunfermline! Our objective here at EggsO'Lynn is to produce ultra tasty, and super healthy free range local eggs for all to enjoy!"

Eggs-o-Lyn

## **Henry's Coffee Company, Falkirk**

After trying many coffee companies, we decided on Henry's coffee. Their coffee not only tastes delicious, the company really care about being eco friendly. All our staff have now been trained by Brian (Henry's Papa)



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