



## APPETIZERS

### SMOKED HADDOCK, LEEK & POTATO CHOWDER

*poached hens egg* ..... £7

### CASHEL BLUE SALAD

*candied walnuts, apple & chicory* ..... £7

### ORKNEY SCALLOPS

*samphire & garlic butter* ..... £16

### CRISPY DUCK SALAD

*watermelon, coriander, sesame & cashews* ..... £9

### ARGYLL SMOKED SALMON

*dill, orange & fennel* ..... £12

### SEAFOOD TEMPURA

*nuoc cham sauce* ..... £10

### MUSHROOM RAVIOLI

*butter sauce & parmesan* ..... £6/£10

## ENTREES

### FISH & CHIPS

*mushy peas & tartar sauce* ..... £16

### ISLE OF GIGHA HALIBUT

*aubergine, tomato & garlic* ..... £25

### MONKFISH & PRAWN CURRY

*fragrant rice, raita, spiced onions, mango chutney & puris* ..... £22

### CHICKEN KIEV

*buttered mash, roast garlic & herb aioli* ..... £18

### MERLOT BRAISED BEEF

*celeriac, pancetta & mushrooms* ..... £18

### RIGATONI

*beef ragu, parmesan & crispy oyster mushrooms* ..... £16

### FISH OF THE DAY

*tartare hollandaise, spinach & buttered new potatoes* ..... £market price

*If you have an allergy or dietary requirement please keep us informed.*

## THE GRILL

*Scottish grass fed beef, cooked simply over hot coals served  
with French fries*

### STEAK AU POIVRE (225G)

*peppercorn sauce* ..... £18

SIRLOIN (280G) ..... £28

RIB EYE (340G) ..... £29

FILLET (225G) ..... £32

### *Sauces*

*bearnaise, peppercorn, red wine jus, garlic butter*.....£2.50

### CÔTE DE BOEUF FOR TWO (510G)

*house salad, fries & two sauces*.....£55

## VEGETABLES & SALADS

French fries / garlic mushrooms / house salad /  
green beans, feta & hazelnuts /  
pomme purée / crispy cauliflower, soy, ginger & garlic /  
creamed spinach gratin / honey roast carrots

*All £3.50*



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Dakota Edinburgh



Dakota Bar & Grill

## SPARKLING

*By the Glass / Bottle*

<b>Billecart Salmon Brut NV</b> , Mareuil-sur-Ay, Champagne.....	£11 / £60
<b>Tattinger Brut NV</b> , Reims, Champagne.....	£12 / £70
<b>Tattinger Prestige Rosé</b> , Reims, Champagne.....	£15 / £90
<b>Prosecco DOC Brut, Treviso</b> , Sachetto, Italy .....	£7 / £35

## WHITE

*175ml / 375ml / Bottle*

<b>Riesling Trocken</b> , Anton Finkenauro, Germany, 2018.....	£7 / £14 / £27
<b>Pinot Grigio</b> , Sachelto, Italy, 2018.....	£8 / £16 / £32
<b>Verdejo</b> , Menade, Rueda, Spain, 2018.....	£8 / £16 / £32
<b>Sauvignon Blanc</b> , Yealands "Landmade", Marlborough, NZ, 2018.....	£9 / £17 / £34
<b>Chardonnay</b> , Les Mougeottes, Languedoc Roussillon, France, 2018.....	£8 / £16 / £32

### White Wine of the Month

**Pecorino,**

*"Fecerunt" Fabulas, Abruzzo, Italy 2016.....* £8 / £16 / £32

This wine showcases delicate white floral notes with further notes of smoke and hazelnut. A blend of citrus, savoury & mineral freshness on the palate makes this the ideal partner for any of our seafood dishes, Chicken Kiev & our Cheese Selection.

## ROSE

*175ml / 375ml / Bottle*

**San Marzano 'Tramari'**, Salento, Primitivo Rose, Italy, 2017..... £8 / £15 / £30

## RED

*175ml / 375ml / Bottle*

<b>Côtes du Rhône</b> , Domaine Roche - Audran, France, 2017.....	£8 / £16 / £30
<b>Barbera d'Asti Superiore</b> , 'le Orme', Piemonte, 2015.....	£8 / £16 / £32
<b>Malbec Estacion 1883</b> , Trapiche, Mendoza, Argentina, 2017.....	£9 / £18 / £35
<b>Pinot Noir</b> , Yealands "Landmade", Marlborough, NZ, 2017.....	£8 / £16 / £32
<b>Rioja Crianza</b> , Ramon Bilbao, Rioja, Spain, 2016.....	£9 / £18 / £35

### Red Wine of the Month

**Cabernet Sauvignon,**

*Chateau Ste. Michelle, Washington, USA, 2016.....* £10 / £20 / £40

This inviting Cabernet has plenty of complexity & structure with silky tannins. It is a wine that is versatile with food, particularly pairing well with our Braised Beef & Rigatoni.