



THE DORY BISTRO & GALLERY

FESTIVE MENU

Pre-Starters

3 / 6 / 12 Cumbrae oysters: naked, mignonette * 9.5 / 18.5 / 36

3 / 6 Cumbrae oysters with cucumber & oyster leaf jelly * 10.5 / 21

Nocellara olives, Wild Hearth artisan bread, extra virgin olive oil, balsamic vinegar * VE 6

Starters

Shellfish raviolo, crab bisque, chives 12

Cold-smoked sea trout & anchovy terrine, yellow & red pepper reduction, toast * 10

Warm wood pigeon, black pudding & pancetta salad, beetroot crisps * 9

Swede spaghetti, curried miso & tahini sauce, sesame, crispy kale, pomegranate * VE 8.5

Main course

Fish of the day, seaweed & coconut sauce, pak choi, soba noodles, bhaji * market price

Cioppino fish stew of the day, tomato, herbs, garlic & anchovy toast * market price

35-day aged Crail sirloin, crispy potatoes, Jerusalem artichokes, squash, curry butter * 34

Mushroom, chestnut & thyme pithivier, roast vegetables, cranberry sauce, jus * VE 20

Dessert

Marmalade pudding, Grand Marnier crème anglaise, blood orange sorbet, dried orange 9

Pecan & maple syrup tart, prune & armagnac ice-cream, Chantilly cream 9

Affogato (add Tia Maria, Baileys or Amaretto liqueur £4.75) * VE 7.5

6-month aged Manchego Iniesta, membrillo & chilli jam, sesame crackers * 9

Dessert Cocktails

Espresso Martini 9 Cacao Martini 9 Virgin Chocolate Martini 9

Coffee & teas

Espresso (decaff too) 3 Americano (black or white) 3.25 Macchiato 3.5

Cappuccino 3.75 Latte 3.75 Flat White 3.5 Pot of tea 2.5

* Option without gluten, which may be GF by substitution.

VE - Vegan option which may be by substitution.

Please inform our staff of any dietary requirements.

We reserve the right to add 12.5% service charge to the bill for groups of 5 or more.

If you require a taxi, please ask on arrival and we will attempt to book one for you.