

THE DORY BISTRO & GALLERY

Pre-starters

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

3 / 6 Cumbræ oysters with Cava granita * 10.5 / 21

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

Starters

Pittenweem crab bisque, crispy pork gyoza 11

Dory-cured catch of the day, Wild Hearth sourdough rye toast * *market price*

Smoked pigeon breast, caramelised beetroot, pickled rhubarb, toasted pecans, baby chard * 9.5

Beetroot, apple, caramelised walnuts, crispy feta, leaves * ^{VE} 8.5

Mains

Monkfish, fire-roasted red pepper & smokey chilli sauce, roast potato wedges, wilted greens * 25

Smoked poussin, organic mushroom cream sauce, braised fennel, jus * 25

Pan-fried fish of the day, leek & smoked haddock velouté, Pommes Anna, pak choi * *market price*

Organic Deer Manor mushrooms, cream sauce, house tagliatelle, parmesan tuille, crispy sage * ^{VE} 20

Sides & Salads * ^{VE}

Dory garden salad 6 Fries & herb salt 4.5 Baby leek gratin 6 Potatoes with herbs 4.5

Desserts

Chocolate Basque cheesecake, toasted hazelnuts, lime syrup, Chantilly cream * 9

Grangemuir strawberry frangipane tart, strawberry cream, lemon & mint sorbet 9

Baked pear & gorgonzola fondant, pine nut baklava, toasted pecans 8.5

Affogato (Dory ice-cream, 2 shots of espresso) 7.5 (*add Tia Maria, Baileys or Amaretto liqueur for 4.75*)

Selection of our own Dory sorbets and ice-cream * ^{VE} 2.75 per scoop

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

After Dinner Sipping Liqueurs (35 ml)

Glavya 35% 4.5 Limoncello 27% 4.75 Tia Maria 20% 4.75 Baileys Original Irish Cream 17% 4.75
Cointreau 40% 5.5 Luxardo Amaretto 28% 5.75 Grand Marnier 40% 6 Drambuie 40% 7 Frangelico 40% 7
Janneau Armagnac VSOP 40% 8 Remy Martin VSOP 40% 8 Diplomático Reserva Rum 40% 9

Our whisky list is available on the next page

* Option without gluten, which may be GF by substitution. VE -Vegan options which may be by substitution.
Please inform our staff about dietary requirements for more information about dishes without gluten & vegan options.

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

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

