



ATHOLL PALACE HOTEL

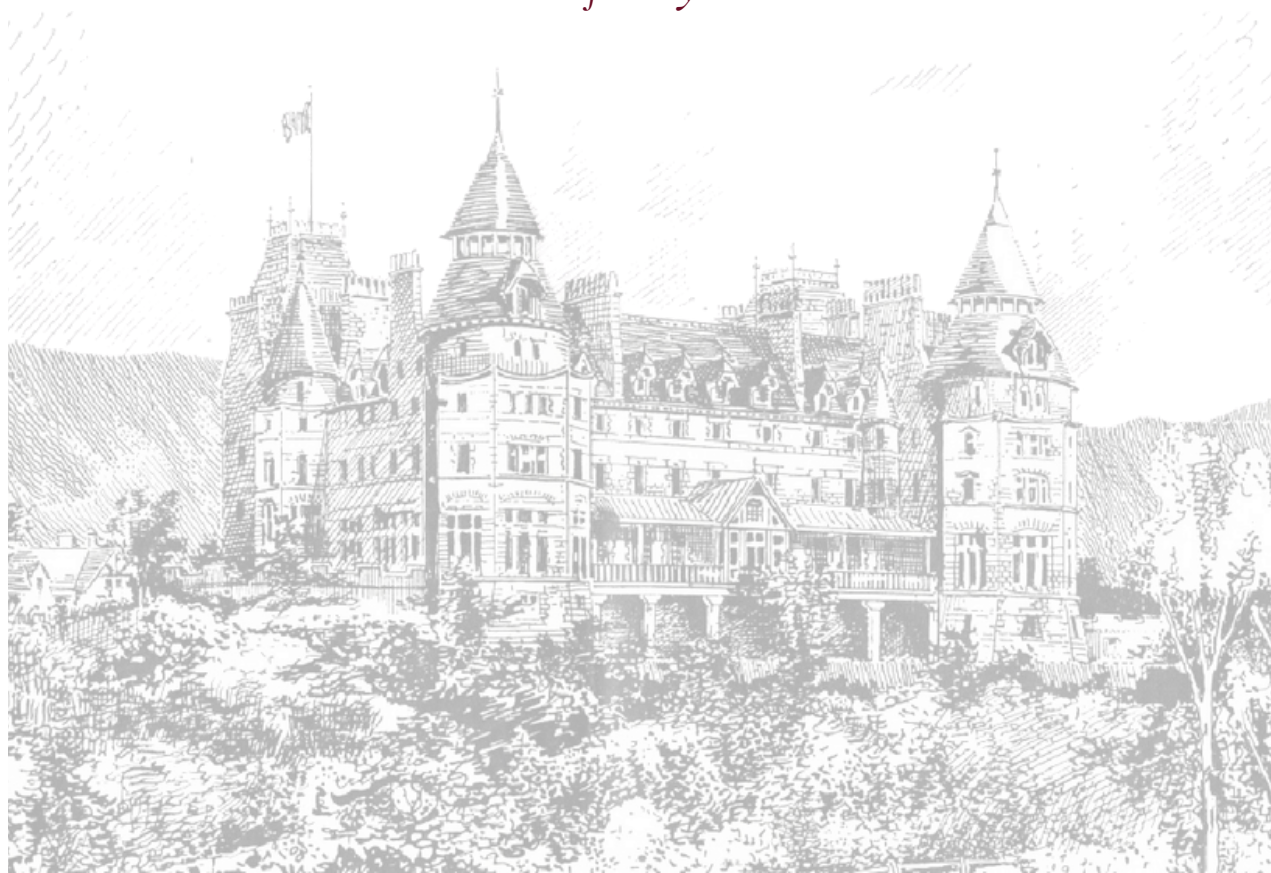


Verandah Restaurant

Dinner Menu

Two Course - £55 | Three Course - £65

Welcome home - where strangers become friends and guests become family





ATHOLL PALACE HOTEL



At Atholl Palace Hotel, we are proud to celebrate the exceptional produce available right here in Scotland.

Our menus are carefully created using ingredients sourced from trusted local suppliers who share our commitment to quality, sustainability, and flavour.

From fresh Highland meats and locally sourced vegetables to carefully selected dairy products and artisanal goods, our chefs use these ingredients to craft dishes that reflect the character and richness of the region.



For allergen information, please scan the QR code.

Mineral Water

Highland Spring Still or Sparkling 750ml

£8.95

Sourced just 40 miles from Atholl Palace, Highland Spring is drawn from the Ochil Hills and naturally filtered through ancient rock for a crisp, refreshing taste.

San Pellegrino 750ml

£9.95

Sourced from the Italian Alps, San Pellegrino is naturally enriched with minerals and known for its fine, persistent bubbles and clean, refreshing finish.

Aperitivo

Black Spout Gibson

£16.00

*Atholl Palace Dry Gin | Nc'Neen Botanical Spirit
Rosehip Cordial*

Aperol Spritz

£14.50

Aperol | Prosecco | Soda

French Martini

£14.50

Absolut Vanilia | Chambord | Pineapple

Atholl Palace G&T

£8.50

Absolut Vanilia | Chambord | Pineapple

Essentiel Extra Brut NV, Piper-Heidsieck

£16.50

Champagne, France

Prosecco Spumante Extra Dry NV, Ca' di Alte

£8.50

Veneto, Italy

Starters

Fowlie Soup

Poultry Consommé | Tender Seasonal Vegetables

Terrine

Terrine of the Day | Sourdough | Chutney | Pickled Cucumber

Goat's Cheese (V)

*Beetroot | Caramelised Walnuts | Seasonal Leaves
French Vinaigrette*

Seared Scallops

*Arenkha Caviar | Cauliflower Purée | Black Pudding Bon Bon
Tempura Samphire*

Pigeon Breast

Blackberry Gel | Pickled Blackberry | Game Jus

Venison

*Seared Venison | Artichoke Purée | Crispy Artichoke | Game
Glaze*

Crab

*Hand-picked Crab Meat | Creamy Avocado | Crisp Frisée |
Grapefruit*

Camembert (V)

*Oven-roasted Camembert | Caramelised Grapes | Walnuts |
Sourdough*

Mushroom Ragu (VG)

Wild Mushroom | Asparagus | Sourdough | Parsley Emulsion

From The Sea

Salmon & Lobster

Fondant Potato / Parsley-braised Endive / Bisque Sauce
£10 supplement

Lemon Sole

Tiger Prawns / Parsley-scented Potatoes / Baby Spinach
Meunière Sauce

From The Land

Rump of Lamb

Black Pudding Bon Bons / Dauphinoise Potatoes / Roasted Carrot
Parsnip / Red Wine Jus / Cherries

Chicken Thigh Fillets

Sautéed Wild Mushrooms / Potato Fondant / Pickled Shallots /
Chicken Jus

Gressingham Duck

Pavé Potato / Cauliflower Puree / Duck Croquette / Chargrilled
Broccolini / Blackberry Jus

Beef Cheek

Potato Puree / Caramelised Roasted Carrots / Baby Spinach /
Beef Jus

From The Woods

Scottish Venison

*Fondant Potato | Braised and Puréed Carrot | Radicchio
Beetroot | Venison Jus*

Wild Boar

*Roasted Wild Boar Collar | Beetroot Purée | Blackberry
Roasted Beetroot | Bitter Leaves | Dauphinoise Potatoes
Wild Boar Jus*

Grouse

*Roasted Grouse Breast | Confit Grouse Leg | Fondant Potatoes |
Cauliflower Purée | Wild Mushroom | Blackberry | Game Jus*

Pheasant

Pheasant Breast | Quince | Kale | Pavé Potato | Game Reduction

Please note: Game dishes may occasionally contain shot. Every care is taken during preparation, but we cannot guarantee that all shot has been removed.

From The Garden

Pumpkin Tortelloni (V)

Butter | Sage | Walnuts

Roasted Broccoli (VG)

*Crispy Tofu | Charred Tenderstem Broccoli | Smoked Romesco
Carmelised Walnuts | Dates*

Gnocchi (V)

Smoked Cheddar Cheese | Tomato Sauce | Cream Sauce

From The Grill



All of our steaks are dry aged for 28 days and are served with sautéed flat cap mushrooms, cherry tomatoes on the vine & Koffman fries.

Add your choice of red wine, mushroom or blue cheese sauce for £6.00

280g Scottish Ribeye

£12 Supplement

280g Scottish Sirloin

£12 Supplement

225g Scottish Fillet

£15 Supplement

Add tiger prawns or scallops.

£10 supplement

500g Chateaubriand For Two

Served with your choice of sauce, Koffman fries, flat-cap mushrooms, cherry tomatoes on the vine and truffle butter.

£20 Supplement Per Person

Sides



French fries | Roast Vegetables | Potato Puree | Buttered Greens

Pavé Potato | Sweet Potato | Steamed Parsley Potatoes

£7.50

Desserts

Tiramisu

Light Mascarpone Cream / Bonte Coffee

Tonka Bean Crème Brûlée

Orange Sorbet

Poached Pear

Poached Pear / Whisky Caramel / Vanilla Ice Cream / Oat Crumble

Chocolate Mousse

Iain Burnett Velvet Truffles

Burnt Basque Cheesecake

Affogato

Bonte Espresso / Vanilla Ice Cream

Whisky & Heather Honey Pannacotta

Scottish Raspberries / Toasted Oats / Whisky Caramel

Sticky Toffee Pudding

Toffee Sauce / Vanilla Ice Cream

Selection of Cheeses

Taleggio | Manchego | Stilton

Arran Brie | Arran Oak Smoked Cheddar

With crackers, fresh fruit and chutney

3-Cheese Selection

4-Cheese Selection - £5.00 Supplement

5-Cheese Selection - £10.00 Supplement

Digestifs



Cocktails

Negroni

£15.50

Atholl Palace Dry Gin | Campari | Sweet Vermouth

Espresso Martini

£14.50

Absolut Vanilia | Kahlua | Espresso | Sugar

Atholl Old Fashioned

£16.00

Blair Athol 12 | Demerara | Bitters

Liqueurs and Fortified Wines

Courvoisier VSOP

£9.00 (25ml)

Sandeman Sherry

£6.50 (50ml)

Sandeman Port

From £6.00 (50ml)

Dobogo Mylitta Tokaji

£5.50 (50ml)

Hot Drinks

Liqueur Coffee

£10.00

Choose from: Monkey Shoulder, Jameson, Courvoisier VSOP

Large Cafetière

£10.00

Selection of Loose Leaf Tea

£6.00

Ask your server for our selection.