



LOUNGE
MENU





I've been developing the menus for DoubleTree by Hilton Dunblane Hydro for 14 years, ever since I launched my flagship restaurant The Kailyard by Nick Nairn here in the hotel. In that time the food we produce has become tastier and more personal.

I'm lucky to have a great team of chefs, under the watchful eye of Executive Head Chef, Brian Scanlin. Together we have developed dishes that utilise the very best of Scottish produce and are cooked in a way that makes the most of these wonderful raw materials.

Nick Nairn





Sandwiches

Served on the bread of your choice with hand-fried crisps. Choose from malted, white, ciabatta or gluten free bread.

HONEY ROAST HAM mustard salad	10.50
MATURE CHEDDAR CHEESE branstons pickle (v)	10.50
TUNA red onion mayonnaise	10.50
NICK'S SMOKED SALMON cream cheese	10.50
ROAST CHICKEN black pepper & lemon mayonnaise	10.50

Sides

All Sides 5.50

CHILLIED GREENS (v)
CREAMED POTATOES (v)
CHUNKY CHIPS (v)
SKINNY FRIES & CONFIT GARLIC MAYO
SAUTEED POTATOES
ROAST CARROT, PARSNIP & FINE BEANS

Starters

PIQUANT GORDAL OLIVES (v)	6.50
KOREAN GOCHUJANG CHICKEN WINGS	9.50
CHEF'S PREPARED SOUP OF THE DAY crusty roll (v)	8.50
CONFIT CHICKEN & APRICOT TERRINE spiced apricot puree rocket croutes	9.50
ROAST VEGETABLES & HARRISSA SPICED HUMMUS olive oil focaccia croutes (VG)	9.00

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Main Courses

CHAR GRILLED MINUTE STEAK CIABATTA 18.00
caramelised onions | chimichurri sauce | skinny
fries

CHAR GRILLED CHICKEN CAESAR WRAP 15.00
soft flour tortilla | crisp romaine lettuce | caesar
dressing | shaved parmesan | skinny fries
(served cold)

CRISPY FRIED CHICKEN CIABATTA 18.00
emmental cheese | confit garlic mayonnaise |
rocket

NICK'S OWN RECIPE CHEESE BURGER 20.00
seeded brioche bun | burger sauce |
smoked applewood cheese | bacon jam |
beef tomato | iceberg lettuce | sliced pickle |
skinny fries

SRI LANKAN VEGETABLE CURRY 18.00
jasmine rice | charred flatbread (VG)

PANKO-CRUMBED ANGEL CUT HADDOCK 21.00
chunky chips | peas | tartare sauce | lemon

POKE BOWL 18.00
avocado | puy lentils | roasted mediterranean
vegetables | cherry tomatoes | pickled vegetables
leaves | grain | mustard dressing
add grilled chicken/ smoked salmon 7.95 each

Desserts

DESSERT OF THE DAY 8.65
ask your waiter for today's dessert selection

THREE CHEESE 'IN GOOD NICK' 15.00
house chutney | oatcakes (v)

Liqueur Coffees

BAILEYS LATTE 9.50

JAMESONS 'IRISH' COFFEE 9.50

JOHNNIE WALKER 'GAELIC' COFFEE 9.50

TIA MARIA 'CALYPSO' COFFEE 9.50

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Specialty Cocktails

GOLD POSTBOX	12.00
Bombay Sapphire Passoa Passion Fruit Purée Lemonade	
TOBLERONE	12.00
Kahlua Frangelico Tia Maria Baileys Double Cream Chocolate Syrup	
TICKLED PINK	12.00
Beefeater Pink Strawberry Syrup Lemon Juice Egg White	
CHILLI MANGO MARGARITA	12.00
Chilli Infused Tequila Triple Sec Lime Juice Mango Purée Gomme	
PINEAPPLE SOUR	12.00
Acid Adjusted Pineapple Juice Amaretto Demerara Syrup Egg White	
RUM HONEY OLD FASHIONED	12.00
Halls Spiced Rum Honey Syrup Orange Bitters Saline Solution	
DRUMSTICK LOLLY	12.00
Absolut Vanilla Absolut Raspberry Vimto Grenadine Lemon Juice Pineapple Juice	
PINA COLADA	12.00
Bacardi Cream of Coconut Pineapple Juice Cream	

Classic Cocktails

ESPRESSO MARTINI	12.00
Absolut Vanilla Demerara Syrup Espresso Kahlua	
PORNSTAR MARTINI	12.00
Absolut Vanilla Vodka Passoa Gomme Passion Fruit Purée Lime Juice Pineapple Juice Prosecco	
NEGRONI	12.00
Tanqueray Campari Martini Rosso	
MARGARITA	12.00
Olmeca Blanco Triple Sec Lime Gomme	
COSMOPOLITAN	12.00
Absolut Triple Sec Cranberry Juice Lime Juice	
FRENCH MARTINI	12.00
Absolut Raspberry Chambord Pineapple Juice	
MOJITO	12.00
Bacardi Mint Lime Demerara Syrup Soda	
DARK & STORMY	12.00
Kraken Lime Juice Orange Bitters Ginger Beer	

Please ask a member of our team for our alcohol free options.

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Vodka	25ml	Gin	25ml
ABSOLUT	5.70	BEEFEATER	5.70
ABSOLUT RASPBERRI	5.70	BEEFEATER PINK	5.70
ABSOLUT VANILLA	5.70	BEEFEATER BLOOD ORANGE	5.70
GREY GOOSE	7.30	BOMBAY SAPPHIRE	6.10
GREY GOOSE LA'POIRE	7.30	TANQUERAY	6.20
		WHITLEY NEILL RHUBARB & GINGER	6.00
Rum	25ml	Tequila	25ml
BACARDI	5.70	OLMECA SILVER	5.70
CAPTAIN MORGAN	5.70	TEQUILA ROSE	6.00
HALL'S OF CAMPBELTOWN CARRIBEAN	5.70		
HAVANA 7	6.20	Liqueurs	25ml
KRAKEN BLACK SPICED	6.20	SOUTHERN COMFORT	6.00
		BAILEYS (50ML)	6.00
Scottish Gin	25ml	COINTREAU	6.00
BOË VIOLET	6.00	MALIBU	5.60
CAORUNN	6.20	TIA MARIA	5.90
CAORUNN RASPBERRY	6.20	AMARETTO	6.00
CEANN LOCH CITRUS	6.20	GLAYVA	6.00
EDINBURGH	6.00	DRAMBUIE	5.60
GLASWEGIN	6.50	PEACH SCHNAPPS	5.60
HENDRICK'S	6.20		
STIRLING GIN	6.50		

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Highland Malts

25ml

DALMORE 12	7.30
GLENMORANGIE THE ORIGINAL	7.30
OLD PULTENEY 12	6.80
DEANSTON VIRGIN OAK	7.20
DEANSTON 12	7.40
DEANSTON 18	9.90

Island Malts

25ml

ISLE OF JURA 10	6.90
HIGHLAND PARK 12	7.30
ISLE OF RAASAY	7.30

Speyside Malts

25ml

DALWHINNIE 15	8.10
GLENFIDDICH 12	7.30
GLENFIDDICH 15	8.60
BALVENIE DOUBLEWOOD 12	8.10
GLENFARCLAS 25	29.00

Lowland Malts

25ml

AUCHENTOSHAN THREE WOOD	8.10
LOCHLEA 'OUR BAILEY'	7.90

Islay Malts

25ml

BUNNAHABHAIN 12	7.30
BOWMORE 12	7.30
LAPHROAIG 10	7.40
LAGAVULIN 16	10.00

Blends / Bourbons

25ml

BALLANTINES	5.80
JAMESONS IRISH WHISKEY	5.80
JOHNNIE WALKER BLACK LABEL	6.70
CHIVAS REGAL 12	6.00
JACK DANIELS	5.80
MAKERS MARK	6.00
WOODFORD RESERVE	7.30
MONKEY SHOULDER	6.00

Brandy / Cognac

25ml

MARTELL V.S.	5.80
MARTELL VSOP	6.30

SPIRITS

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White Wine 125ml 175ml Bottle Bottle

LOS ROMEROS SAUVIGNON BLANC, CHILE

Refreshingly dry with citrus and pear flavours. Crisp and well balanced by good natural acidity.

6.80 8.10 30.00

MIRABELLO PINOT GRIGIO, ITALY (Vegan)

This is a fresh, dry white with gentle floral and citrus aromas.

Crisp and delicate on the palate with lightly honeyed fruit balanced by lemony acidity and a fresh, dry finish.

7.00 8.30 32.00

SHORT MILE CHARDONNAY, AUSTRALIA

Cool-fermented in stainless steel and bottled early to retain the freshness, a citrusy Chardonnay with a crisp finish. Front palate of green apples and pineapple, with a classic butter and vanilla finish.

7.10 8.50 33.00

THE RAMBLER, SOUTH AFRICA

This white blend predominantly made out of Chenin Blanc along with components of Viognier, Grenache Blanc and a little Semillion, results in a lively wine with juicy mouthfeel.

7.20 8.60 34.00

ROUNDSTONE SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND

Bright and aromatic bursting with tropical fruits with underlying herbal notes on the nose. On the palate the full freshening punch of the herbal notes shines through.

36.00

BOSMAN FAMILY VINEYARDS CHENIN BLANC, SOUTH AFRICA

Medium to full style with a long clean, crisp aftertaste. Fresh citrus aromas combined with peach and white pear notes.

35.00

ARALDICA GAVI 'LA BATTISTINA', ITALY (Vegan)

Light to medium bodied, unoaked wine. Pale straw yellow in appearance. The nose is youthful and lively with aromas of apple, peach and fresh seas spray. The palate is zingy and fresh with a lemon-like streak of acidity. The finish is crispy and balanced with good length. The Battistina estate has traditionally been linked with quality production of the Cortese grape. This wine goes particularly well with seafood.

42.00

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Red Wine

125ml 175ml Bottle

Bottle

LOS ROMEROS MALBEC, CHILE (Vegan)

Good depth of flavour and concentration. Black cherry, plum, bramble and plum blossom marry well with blackcurrant and spice.

6.80 8.10 30.00

TIERRA ALTA MERLOT, CHILE

Very dark colour and juicy Merlot showing plenty of cool climate fruit aromas. The palate is rich with herbaceous notes and a lot of fresh plum flavours.

7.00 8.30 32.00

SOLDIERS BLOCK SHIRAZ, AUSTRALIA (Vegan)

Soft supple Victorian Shiraz, dangerously moreish by the glass. Bright, aromatic and juicy on the nose with just a touch of naughty bacon fat and white pepper. True to the varietal. This vintage is our brightest, most dangerously drinkable Shiraz to date due to its fine, bright fruit and soft silky elegance.

7.10 8.50 33.00

ADRIA VINI ANCORA ROSSO SANGIOVESE DI

PUGLIA, ITALY (Vegan)

A medium bodied, everyday drinking red with aromas of red berry and damson fruit. Fresh and lively on the palate with juicy berry fruit and a hint of spiciness. Balanced by tangy acidity and soft ripe tannins.

7.20 8.40 32.00

BEAUJOLAIS-VILLAGES COMBE AUX JACQUES, LOUIS JADOT, FRANCE (Organic & Vegan)

Originating from the Beaujolais area of Burgundy to produce a fruity, floral and fuller style. Made from the easy-going Gamay grape, excellent with light game, rich chicken and pork dishes.

42.00

LES VOLETS, PINOT NOIR, FRANCE

Bright ruby red, with upfront aromas of freshly-picked raspberries and an underlying savour leanness. Fleshy red fruits continue to the palate and are joined by fine tannins and juicy acidity.

47.00

EMILIANA ORGANIC ADOBE CABERNET SAUVIGNON, CHILE (Organic & Vegan)

Attractive aromas of black currant and crunchy red fruit accompanied by spice notes. The palate is concentrated and very smooth with a great crunchy red fruit character. The tannins are ripe and provide welcome grip and combined delicious acidity, leads to a balanced finish.

39.00

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Rosé Wine

125ml 175ml Bottle

WICKED LADY WHITE ZINFANDEL, CALIFORNIA, USA

Medium-sweet rosé made using Zinfandel grapes from warm Californian vineyards. The juice from the crushed grapes spends a short time in contact with the skins which gives the wine a salmon-pink colour. Shows red-fruits on the rich, juicy palate.

 6.90 8.10 30.00

PORTILLO MALBEC ROSÉ, UCO VALLEY, ARGENTINA (Vegan)

Highly aromatic with its ruby-red hints, this rosé offers up fruit aromas of cherry, strawberry and raspberry. Unoaked, the palate finishes crisply with lingering fruit notes.

 7.00 8.30 32.00

CHATEAU ST PIERRE CUVÉE MARIE, FRANCE

With a wonderfully pale salmon pink colour and aromas of white peach and hints of spice to start with, that then develop into more tropical fruits.

 42.00

Orange Wine

125ml 175ml Bottle

EUROPA SENSALE, SICILY MARIE, FRANCE

Orange wines are made from white grapes, vinified like reds, with skin contact, giving them unique visual, olfactory, and tactile characteristics

 8.70 10.50 41.00

Champagne & Sparkling Wine

125ml Bottle

VOGA PROSECCO BRUT, ITALY

Shows notes of pear and apple on the refreshing palate.

 9.95 44.00

VOGA PROSECCO ROSE, ITALY

Characterized by fruity aromas of cherry and berries on the nose with delicate floral notes.

 9.95 44.00

POMMERY CHAMPAGNE BRUT ROYAL, FRANCE

The grapes are sourced from 40 selected villages in the Côte des Blancs, Montagne de Reims and other areas in the Champagne region.

 80.00

POMMERY CHAMPAGNE ROSÉ BRUT, FRANCE

The nose shows aromas of small red fruits such as raspberry; the palate is fresh, delicately flavoured with a touch of richness.

 100.00

Port & Dessert Wine

50ml

GRAHAM'S LATE BOTTLED VINTAGE

4.95

GRAHAM'S TAWNY 10

6.70

IL CASCINONE PASSITO MOSCATO

5.90

IL CASCINONE PASSITO MOSCATO (btl)

33.00

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Draught Beer

	1/2 Pint	Pint
LEFFE BLONDE	3.60	6.90
INNIS & GUNN SESSION IPA	3.60	6.90
TENNENT'S LAGER	3.30	6.10
STELLA ARTOIS	3.40	6.30
GUINNESS	3.60	6.90
INNIS & GUNN LAGER	3.50	6.40

Bottled Beer

	330ml
BUDWEISER	6.00
PERONI	6.00
CORONA	6.00
SCHIEHALLION	6.00
CORONA CERO (0.0%)	5.00

Bottled Cider

	500ml
REKORDERLIG APPLE	6.90
REKORDERLIG PASSIONFRUIT	6.90
REKORDERLIG STRAWBERRY & LIME	6.90

Soft Drinks

APPLETISER 275ml	4.50
COCA COLA 330ml	4.45
DIET COCA COLA 330ml	4.35
IRN BRU 330ml	4.45
SUGAR FREE IRN BRU 330ml	4.35
J20 275ml	4.50
FRANKLIN & SONS TONIC 200ml	3.50
FRANKLIN & SONS LIGHT TONIC 200ml	3.50
FRANKLIN & SONS GINGER BEER 200ml	3.50
FRANKLIN & SONS GINGER ALE 200ml	3.50
RED BULL 250ml	4.50

Teas & Coffee

ESPRESSO	3.90
CAPPUCCINO	4.60
AMERICANO	4.50
FLAT WHITE	4.60
LATTE	4.60
MOCHA	4.60
TAYLORS OF HARROGATE TEA SELECTION	3.90
Yorkshire Tea Decaf Yorkshire Tea Pure Green Tea Organic Peppermint Earl Grey Organic Camomile Blackberry & Raspberry Lemon & Ginger	

BEER, CIDER & SOFT DRINKS

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