



LOUNGE
MENU





I've been developing the menus for DoubleTree by Hilton Dunblane Hydro for 16 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 white, wholemeal, ciabatta or gluten free bread.

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

Sides

All Sides 5.50

SAUTEED GREENS (v)
CREAMED POTATOES (v)
CHUNKY CHIPS (v)
SKINNY FRIES & CONFIT GARLIC MAYO
ROAST COLCANNON

Starters

PIQUANT GORDAL OLIVES (v)	6.50
CRISPY SALT & CHILLI CHICKEN WINGS	9.50
CHEF'S PREPARED SOUP OF THE DAY (vg)	8.50
crusty roll	
CHICKEN THIGH & LEEK TERRINE	9.50
caramelised onion jam sourdough crackers	
MORROCAN SPICED HUMMUS (vg)	9.00
za'atar dukkah crumb sourdough crackers	

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. | Vegetarian (V) | Vegan (VG)

LOUNGE MENU

Main Courses

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

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

CRISPY 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

RED LENTIL & CHICK PEA DAHL (VG) 18.00
basmati rice | charred naan bread

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

CLASSIC CAESAR SALAD 14.00
romaine lettuce | croutons | parmesan | anchovy |
Caesar dressing
add chicken, prawns or smoked salmon 5.50

PENNE PASTA 14.00
spicy tomato & basil sauce | parmesan cheese

Desserts

DESSERT OF THE DAY 8.50
ask your waiter for today's dessert selection

THREE CHEESE 'IN GOOD NICK' (VG) 15.00
Clava Brie | Isle of Mull cheddar | Strathdon Blue
| house chutney | oatcakes | (gluten free option
available)

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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COCKTAILS

Specialty Cocktails

GOLD POSTBOX Bombay Sapphire Passoa Passion Fruit Purée Lemonade	12.00
TOBLERONE Kahlua Frangelico Baileys Crème De Cacao Double Cream	12.00
PEAR PRESSURE Grey Goose Pear St.Germain Lemon Juice Gomme Mint Apple Juice	12.00
CHILLI MANGO MARGARITA Chilli Tequila Triple Sec Lime Mango Puree Gomme	12.00
PINEAPPLE SOUR Acid Adjusted Pineapple Juice Amaretto Demerara Syrup Egg White	12.00
RUM HONEY OLD FASHIONED Halls Spiced Rum Honey Orange Bitters	12.00
DRUMSTICK LOLLY Absolut Vanilla Absolut Raspberry Vimto Grenadine Lemon Pineapple Juice	12.00

Classic Cocktails

ESPRESSO MARTINI Absolut Vanilla Demerara Syrup Espresso Kahlua	12.00
PORNSTAR MARTINI Absolut Vanilla Passoa Gomme Passion Fruit Purée Lime Pineapple Juice Prosecco	12.00
APEROL SPRITZ Aperol Prosecco Soda	12.00
MARGARITA Olmeca Silver Triple Sec Lime Gomme	12.00
COSMOPOLITAN Absolut Triple Sec Cranberry Juice Lime	12.00
FRENCH MARTINI Absolut Raspberry Chambord Pineapple Juice	12.00
MOJITO Bacardi Mint Lime Demerara Syrup Soda	12.00
DARK & STORMY Kraken Lime Orange Bitters Ginger Beer	12.00
PINA COLADA Bacardi Cream of Coconut Pineapple Juice Cream	12.00

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

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Vodka 25ml

ABSOLUT	5.70
ABSOLUT RASPBERRI	5.70
ABSOLUT VANILLA	5.70
GREY GOOSE	7.30
GREY GOOSE LA'POIRE	7.30

Rum 25ml

BACARDI	5.70
CAPTAIN MORGAN	5.70
HALL'S OF CAMPBELTOWN CARRIBEAN	5.70
HAVANA 7	6.20
KRAKEN BLACK SPICED	6.20

Scottish Gin 25ml

CAORUNN	6.20
CAORUNN RASPBERRY	6.20
EDEN MILL GOLF GIN	6.20
EDEN MILL LOVE GIN	6.20
EDINBURGH	6.00
GLASWEGIN	6.50
HENDRICK'S	6.20
STIRLING GIN	6.50

Gin 25ml

BEEFEATER	5.70
BEEFEATER PINK	5.70
BEEFEATER BLOOD ORANGE	5.70
BOMBAY SAPPHIRE	6.10
TANQUERAY	6.20
WHITLEY NEILL RHUBARB & GINGER	6.00

Tequila 25ml

OLMECA SILVER	5.70
OLMECA REPOSADO	5.70
TEQUILA ROSE	6.00

Liqueurs 25ml

AMARETTO	6.00
BAILEYS (50ML)	6.00
COINTREAU	6.00
DRAMBUIE	5.60
GLAYVA	6.00
MALIBU	5.60
PEACH SCHNAPPS	5.60
SOUTHERN COMFORT	6.00
TIA MARIA	5.90

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Highland Malts

25ml

DALMORE 12	8.50
DEANSTON VIRGIN OAK	7.20
DEANSTON 12	7.40
DEANSTON 18	11.00
OLD PULTENEY 12	6.80

Island Malts

25ml

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

Speyside Malts

25ml

BALVENIE DOUBLEWOOD 12	8.10
DALWHINNIE	8.10
GLENFIDDICH 12	7.30
GLENFIDDICH 15	8.60

Lowland Malts

25ml

AUCHENTOSHAN AMERICAN OAK	8.30
AUCHENTOSHAN THREE WOOD	8.10
EDEN MILL BOURBON CASK	8.00
LOCHLEA 'OUR BAILEY'	7.90

Islay Malts

25ml

BOWMORE 12	7.30
BUNNAHABHAIN 12	7.30
LAGAVULIN 16	11.00
LAPHROAIG 10	7.40

Blends / Bourbons

25ml

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

Brandy / Cognac

25ml

MARTELL V.S.	5.80
MARTELL VSOP	6.30

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LOUNGE MENU

White Wine

125ml 175ml Bottle

Bottle

IL TRALICCIO TREBBIANO, ITALY

A fresh and bright white with citrus and green apple characters and crisp acidity.

6.80 8.10 30.00

MIRABELLO PINOT GRIGIO, ITALY (VG)

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.

38.00

CUVEE JEAN-PAUL BLANC SEC, FRANCE

A fresh nose of lime, basil, freshly cut green grass and guavas. The medium-bodied palate continues with more grapefruit, subtle passionfruit and zingy tropical lemon.

36.00

DOMAINE DE CASTELNAU VIOGNIER L'ILE, FRANCE

Pure fruited aromatics of white peach, apricot & Lily flower. Banoffee, spice and macerated pear.

42.00

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Red Wine

125ml 175ml Bottle

Bottle

IL TRALICCIO SANGIOVESE, ITALY (V,VG)

Bright, fruity aromas and appealing cherry and damson characters on the palate. This is light and easy drinking with soft tannins and a juicy finish..

6.80 8.10 30.00

SIERRA GRANDE MERLOT, CHILE (VG)

Sierra Grande Merlot has a deep colour with ripe plum and berry fruit aromas. Warm and supple on the palate with rich fruit and soft tannins.

7.00 8.20 32.00

BELLEFONTAINE CABERNET SAUVIGNON, FRANCE (VG)

Ripe blackcurrant and wild berry fruits on the nose with a hint of grassy herbs, medium to full-bodied black fruits balanced by dry-ish grip and length offered by underlying but not overpowering tannins.

7.00 8.30 33.00

SOLDIERS BLOCK SHIRAZ, AUSTRALIA (VG)

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.

7.10 8.70 36.00

BEAUJOLAIS-VILLAGES COMBE AUX JACQUES, LOUIS JADOT, FRANCE (ORGANIC & VG)

Originating from originates from the Beaujolais area of Burgundy to produce a fruity, floral and fuller style.

42.00

LES VOLETS, PINOT NOIR, FRANCE

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

41.00

MOLINILLO MALBEC, ARGENTINA

The wine has a bright, lifted nose with freshly picked black berry fruits and expressive violet notes. The palate is juicy, but balanced. Ripe berry fruits are abundant, whilst gentle spice adds dimension. It's weighty with soft, gentle tannins and an enduring fruit charged finish.

45.00

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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 (vg)

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 8.50 34.00

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.

46.00

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 11.50 45.00

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.

100.00

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.

120.00

Port & Dessert Wine 50ml

GRAHAM'S LATE BOTTLED VINTAGE

5.50

GRAHAM'S TAWNY 10

6.70

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BEER, CIDER & SOFT DRINKS

Draught Beer

1/2 Pint Pint

ORCHARD PIG CIDER	3.50	6.50
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	

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