



Seasonal A La Carte Menu

Winter 2019

At Mason Belles Kitchen we pride ourselves in using Local & Scottish Produce within all our menus which are freshly prepared by Our Team of Talented Chefs.

After the Success of Our Restaurant MBK Linlithgow we have brought a fantastic offering of seasonal food with a contemporary twist to Dunblane.

Featuring the Best of Scottish Suppliers

Kilty Gin - Dunblane

Shaws Meat - Lauder

Mark Murphy Fruit & Veg - Newbridge

Harvey & Brockless - Edinburgh

M&J Seafood - Broxburn

WildFlower Wines - Linlithgow

Linlithgow Distillery - Linlithgow

Sebastian Kobelt - Linlithgow

Henries Coffee Company - Falkirk

New Lanark Ice Cream - New Lanark

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Kitchen

OUR DESSERTS ARE HAND MADE BY OUR AMAZING TALENTED CHEFS, WITH A CONTEMPORARY TWIST A MUST TRY..

DESSERTS

Lin Gin & Blood Orange Sorbet £5.95
Meringue

Apple Crumble Cheesecake £6.25
Granny Smith - Vanilla

Yuzu Posset £6.25
Raspberry-Black Sesame-Sorrel

Chocolate & Honeycomb £6.25
Sea Salt-Toffee-Fudge

Local Ice Cream £5.25
Chefs Selection of Seasonal Flavours

Coffee-Sponge-Milk-Caramel 'Latte' £5.95

Scottish Cheese Plate £7.95
Scottish Seasonal Cheese Selection-Pickle-Crackers

HOT DRINKS

Mason Belles Own Roast Blend of Coffee.....

Flat White £2.65

Americano £2.40

Cappuccino £2.60

Espresso Shot £2.00/£2.40

Latte £2.60

Hot Chocolate £2.75

Pot Tea £2.10

Pot Tea Infusions £2.30

Linsey Scott Chef Director & Her Team Would Like to Welcome You to Mason Belles Kitchen Dunblane To Bring You A Warm, Relaxed Dining Experience with Fresh, Local, Seasonal Produce.

Enjoy x

Please advise of any Allergens and Dietary Requirements.

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Kitchen

Why not Add a Liqueur to your Coffee...?

House Liqueur £5.05

Premium Liqueur £5.95

Why Not add a Signature Artisan MBK Chocolate

**Made Bespoke for us by our Neighbour at our
Linlithgow Restaurant Sebastian Kobelt Chocolate
Master**

Salted Caramel Hand Made Chocolate 0.70p Ea

SHARING PLATES - WHILE YOU WAIT

DELL'AMI OLIVES - Sicilian Tomato £3.50

ARTISAN BREAD - Whipped Sea Salt Butter £4.00

**CHARRED GARLIC FLATBREAD - Aged Balsamic
£4.50**

Add Mozzarella £5.95

MEZZE DELI TEAR & DIP (v) £9.95

Bell Pepper Houmous Smashed Avocado-Charred
Pitta-Halloumi Pomegranate-Balsamic

**SCOTTISH-SALTED-CURED-PRESSED MEATS
£14.95**

Venison-Wagu Salami-Venison Chorizo-Bread

Olives-Sun Blush Tomatoes-Aged Balsamic

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SMALL PLATES

Chefs Soup of The Season (v) £4.95

Artisan Bread-Sea Salt Butter

Stinky Chowder £6.75

Smoked Haddock-Corn-Courgette-Potato-Chive

Tataki Beef Fillet £8.75

Scorched Scotch Beef-Linlithgow Hot Sauce Aioli-Kimchi Slaw-Wasabi Nuts-Sesame

Pear & Beetroot (v) / Add Air Dried Prosciutto £6.50/£7.25

Hebridean Blue-Walnuts-Forage Leaf

Lobster & Crayfish Toast £8.50

Yuzu-Sea Herbs-Forage Leaf-Thermador Aioli

MBK Mushroom Auld Reekie (v) £6.50

Smoked Cheese-Garlic Cream-Artisan Bread

Pan Fried Sea Scallops £9.95

Scottish Black Pudding- Pumpkin-Seeds-Squash

Shredded Duck £7.75

Miso-Ponzu-Soy-Ginger-Chilli-Honey-Hirata Bun

MAINS

Borders Roast Chicken Breast £14.50

Farmed Vegetables-Potatoes-Lemon Thyme Jus

Butter Roasted Hake Fillet £14.95

Courgette-Pimento-Crayfish-Miso-Ponzu Dressing

Venison Saddle Fillet Surf'n'Turf £18.95

Butternut-Spiced Onion Rings-Cashew-Lobster
Beignet Garlic Butter

Curried Monkfish Tail £17.95

Bombay Potato-Corn-Poppadum-Coriander-Kale
Chard

MBK Hoisin Flat Iron STK £17.25

King Oyster Mushroom-Tomato-Hot & Sour Slaw

Soy-Sesame-Cashew

Pumpkin Gnoc'n'Cheese (v) £12.50

Truffle Cheese Fondue-Crispy Onions

Roasted Pumpkin-Sage-Chard-Garlic Flatbread

GRILL

Flat Iron 8oz £18.00

Scotch Sirloin 8oz £22.00

Scotch Ribeye 10oz £24.00

Chips-Little Gem-Ranch-Hebridean Blue Crumble

SAUCES & BUTTERS £2.00

Bourbon Black Pepper

Mas Belles Jus

Truffle Bearnaise

Garlic Herb Butter

Hebridean Blue Cream

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BUNS

Handmade MBK Burger £13.50

Bacon-Cheese-Chips-Slaw

Hoisin Borders Chicken Breast Burger £12.95

Sesame-Slaw-Linlithgow Hot Sauce

Pulled Jackfruit-Halloumi (v)

Hirata Bun-Slaw-Onion-Bombay Potato £11.95

FORAGE LEAVES 'N' GREENS £6/£9

Superfood Salad (v)

Cauliflower-Leaf-Sesame-Soya-Chilli-Radish-

Spinach

Vegan Winter Salad (v)

Pear-Walnut-Peas-Pumpkin-Squash-Seeds

Creamy Gem Ranch (v)

Tomato-Parmesan-Croutons

ADD...Topper

Borders Grilled Chicken Breast £4

Hoisin Flat Iron £6

Crayfish/Lobster Beignet £6

Pulled Jack Fruit / Sesame Tofu £4

ACCESSORIES

Bombay Potatoes-Chilli-Chard £3

Tempura Onion Rings-Hot Sauce Aioli £3

Skin on Rustic Chips £3

Roast Squash - Pumpkin - Kale £4

Seasonal Buttered Greens £4

Local Forage Leaf & House Dressing £3

Piri Piri Halloumi Fries – Chilli Syrup £4