

# THE KAILYARD

BY NICK NAIRN

1 course - 27 | 2 courses - 35 | 3 courses - 44

## STARTERS

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**Soup of the Day** <sup>vg</sup>

*with* Sourdough Crusty Roll

**Ham Hock & Leek Terrine**

*with* Winter Fruit Chutney & Thyme Croutes

**Hot Smoked Salmon**

*with* Horseradish Crème Fraiche & Mixed Micro Leaf Salad

**Goat's Cheese & Caramelized Onion Tart** <sup>v</sup>

*with* Rocket & Balsamic Dressing

## MAINS

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**Braised Belly of Pork**

*with* Fondant Potato, Fine Beans & Arran Mustard Jus

**Breast of Chicken**

*with* Haggis Bon Bon, Creamed Potatoes, Sautéed Wild Mushrooms, Spinach & Whisky Café au Lait

**Seared Fillet of Cod**

*with* Potatoes, Mussel, Chorizo, Roast Red Pepper & Basil Cream

**Sri Lankan Vegetable Curry** <sup>vg</sup>

*with* Basmati Rice & Warm Flatbread

## DESSERTS

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**Dark Chocolate Brownie** <sup>v</sup>

*with* Salted Caramel Sauce & Raspberry Ice Cream

**Orange & Almond Cake** <sup>v</sup>

*with* Candied Orange & Crème Fraîche

**Vegan Biscoff Cheesecake** <sup>vg</sup>

*with* Raspberry Gel

**Glazed Lemon Tart** <sup>v</sup>

*with* Raspberry Coulis & Freeze-Dried Raspberry

All prices are inclusive of VAT at 20%. Should you have any allergies or dietary restrictions, please notify your server and we will guide you through the menu. Please note, not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens.

v: Vegetarian  
vg: Vegan