

THE
KAILYARD
BY NICK NAIRN

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

STARTERS

Soup of the Day ^v
with Sourdough Crusty Roll

Chicken Liver Parfait
with Caramelised Onion Chutney & Mini Highland Bannocks

Nick's Smoked Salmon
with Mini Caper & Shallot Dressing, Rocket & Watercress, Brown Bread & Butter

Sweet Chilli Hummus ^{vg}
with Crispy Shallots & Sourdough Crackers

MAINS

Braised Daube of Beef
with Champ Potatoes, Roast Root Vegetables & Red Wine Jus

Breast of Chicken
with Crushed Potato, Sautéed Greens & Whisky Café au Lait

Seared Fillet of Salmon
with Potato Terrine, Fine Beans & Salmon Roe Beurre Blanc

Vegan Wild Mushroom & Spinach Risotto ^{vg}
with Truffle Oil & Mushroom Powder

DESSERTS

Sticky Toffee Pudding ^{vg}
with Salted Caramel Sauce & Vanilla Ice Cream

Baked Vanilla Cheesecake ^{vg}
with Dark Chocolate Cookie Crumb & Chantilly Cream

Vegan Apple Crumble Tart ^{vg}
with Vegan Vanilla Ice Cream

Blackberry Crème Brûlée ^{vg}
with White Chocolate Shortbread

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