

# THE KAILYARD

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

## STARTERS

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### Soup of the Day <sup>v</sup>

*with* Sourdough Crusty Roll

### Chicken Liver Parfait

*with* Caramelised Onion Chutney & Mini Highland Bannocks

### Smoked Salmon

*with* Mini Caper & Shallot Dressing, Rocket & Watercress, Brown Bread & Butter

### Sweet Chilli Hummus <sup>vg</sup>

*with* Crispy Shallots & Sourdough Crackers

## MAINS

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### 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 <sup>vg</sup>

*with* Truffle Oil & Mushroom Powder

## DESSERTS

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### Sticky Toffee Pudding <sup>v</sup>

*with* Salted Caramel Sauce & Vanilla Ice Cream

### Baked Vanilla Cheesecake <sup>v</sup>

*with* Dark Chocolate Cookie Crumb & Chantilly Cream

### Vegan Apple Crumble Tart <sup>v</sup>

*with* Vegan Vanilla Ice Cream

### Blackberry Crème Brûlée <sup>v</sup>

*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