

THE KAILYARD

BY NICK NAIRN

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

DESSERTS

Apple & Blackberry Crumble Tart

with Vanilla Ice Cream

Three Cheese 'In Good Nick'

Clava Brie, Isle of Mull Cheddar, Strathdon

Blue, House Chutney & Oatcakes

(gluten free option available)

Carrot Cake

Dehydrated Carrot Cake, Bitter Orange

Cream Cheese & Yoghurt Sorbet

Dulce de Leche Iced Parfait

with Salted Caramel Sauce & Hazelnut Praline Brittle

Vanilla Panna Cotta

with Dark Chocolate Crumble, Raspberry Gel & Mint

Vanilla Choux Bun

with Spiced Rum & Espresso Crème

Patissiere & Chocolate Tuile

Chocolate Cheesecake ^{vg}

with Berry Compote & Raspberry Sorbet

Apple & Blackberry Crumble Tart ^{vg}

with Vanilla Ice Cream

DESSERT COCKTAILS

Toblerone

Kahlúa, Frangelico, Baileys, Crème de Cacao, Double Cream

12

Pornstar Martini

Absolut Vanilla, Passoã, Passionfruit, Lime, Pineapple & Prosecco

12

SPECIALY SELECTED SCOTTISH WHISKIES

Lagavulin 16 (Islay Malt)

Deep peat smoke, brine & sweet vanilla.

Perfect Pairing: Chocolate Cheesecake

11

Auchentoshan Three Wood (Lowland Malt)

Rich sherry sweetness, dried fruit & mocha.

Perfect Pairing: Dulce de Leche Iced Parfait or Carrot Cake.

8.1

Balvenie DoubleWood 12 (Speyside Malt)

Honeyed malt, orchard fruit & warm oak spice.

Perfect Pairing: Vanilla Panna Cotta or Apple & Blackberry Crumble Tart.

8.1

LIQUEUR COFFEE

Baileys Latte

9.5

Jameson 'Irish' Coffee

9.5

Johnnie Walker 'Gaelic' Coffee

9.5

Tia Maria 'Calypso' Coffee

9.5

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.

vg : Vegan
vg* : Vegan available on request