

THE KAILYARD

1 Course £27, 2 Courses £35, 3 Courses £44

For additional items, supplements will apply

WHILE YOU WAIT			
BREAD BASKET	7	PIQUANT GORDAL OLIVES	7.5
with compound butter			

STARTERS			
CHEF'S FRESHLY PREPARED SOUP OF THE DAY			
warm bread roll			
CHORIZO AND MANCHEGO TART			
vine plum tomato, basil compote			
POLENTA, SUN-DRIED TOMATO & PARMESAN CROQUETTE			
tomato fondue			
KAILYARD CURED SMOKED SALMON			
watercress, lilliput capers, shallot dressing, multigrain sourdough crispbread			
KAILYARD PRAWN AND SMOKED SALMON COCKTAIL			
crisp iceberg lettuce, cocktail sauce (£6.50 supplement)			
CHICKEN THIGH AND LEEK TERRINE			
caramelised onion jam, sourdough crackers			
ROAST BEETROOT			
pickled candy beets, whipped goat's cheese, candied walnuts			
MOROCCAN SPICED HUMMUS			
za'atar, dukkah crumb, sourdough crackers			

MAINS			
225G ABERDEEN ANGUS SIRLOIN STEAK			
slow roast plum tomato, portobello mushroom, chunky chips, (£12 supplement)			
SAUCE SELECTION			
peppercorn sauce, red wine jus, café au lait, diane			
ROAST OF THE DAY			
creamed potatoes, roast carrots & buttered shredded savoy cabbage			
ROAST PORK BELLY			
roast crushed potatoes, fine beans, arran mustard jus			
LOIN OF COD			
mediterranean roasted vegetables, harissa spiced couscous, black olive tapenade dressing			
RED WINE BRAISED DAUBE OF BEEF			
truffled creamed potatoes, balsamic glazed shallot, tenderstem broccoli, red wine jus			
BREAST OF CHICKEN & HAGGIS			
roast colcannon, buttered greens, whisky & pancetta café au lait			
PAN SEARED SEA BREAM			
sauté potatoes, braised fennel, asparagus, tomato & herb salsa			
PAN FRIED GNOCCHI			
fine beans, roast red peppers, semi-dried tomatoes, tomato & basil sauce			
BEETROOT & VEGAN FETA RISOTTO			
RED LENTIL & CHICKPEA DAHL			
basmati rice, charred naan bread			

SIDES		all 5.5
SKINNY FRIES	SAUTÉED GREENS	
Confit Garlic Mayo		
CHUNKY CHIPS	ROAST COLCANNON	
CREAMED POTATOES		

DESSERTS	
SABLÉ BRETON	
perthshire strawberry consommé, strawberry, meringue, lemon balm	
CHEESEBOARD	
clava brie, isle of mull cheddar, strathdon blue, house chutney, oatcakes (£6 supplement)	
PARIS BREST CHOUX PASTRY	
hazelnut milk chocolate ganache, chantilly cream	
COCONUT MOUSSE	
pineapple, lime & chilli salsa	
DARK CHOCOLATE FONDANT CAKE	
chocolate glass, raspberry ripple ice cream	
ORANGE & ALMOND CAKE	
orange segments, crème fraîche, spiced orange syrup	
VEGAN BISCOFF CHEESECAKE	
raspberry gel	
APPLE TART	
raspberry gel, vanilla ice cream	

LIQUEUR COFFEE		all 9.5
BAILEYS LATTE		
JAMESONS 'IRISH' COFFEE		
JOHNNIE WALKER 'GAELIC' COFFEE		
TIA MARIA 'CALYPSO' COFFEE		

TEA & COFFEE	
ESPRESSO	3.9
CAPPUCCINO	4.6
AMERICANO	4.5
FLAT WHITE	4.6
LATTE	4.6
MOCHA	4.6
TAYLORS OF HARROGATE TEA	3.9

(v) vegetarian (ve) vegan
All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a team member for details