

# 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' (£6 supplement)

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 <sup>vg</sup>

with Berry Compote & Raspberry Sorbet

### Apple & Blackberry Crumble Tart <sup>vg</sup>

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