



THE
K A I L Y A R D
BY NICK NAIRN

Menu One

Starters

CHEF'S FRESHLY PREPARED SOUP OF THE DAY

crusty roll 🌿

NICK'S PRAWN COCKTAIL *Nick Nairn*

iceberg lettuce | Thousand Island dressing

TERRINE OF CHICKEN & LEEK

herb dressing

HAGGIS CROQUETTE

whisky & coarse grain mustard dressing

WARM ROASTED ROOTS

beetroot hummus | toasted seeds ✓

Main Courses

ROAST RUMP OF LAMB

fondant potato | wilted greens |
garlic & rosemary gravy

CHARGRILLED MARINATED CHICKEN

roast baby potatoes | grilled courgettes |
tomato sauce

PAN SEARED SALMON

pesto mash | tenderstem broccoli | sauce vierge

CONFIT DUCK LEG

puy lentils | chickpea casserole

NICK'S CHARGRILLED CHEESEBURGER *Nick Nairn*

Kailyard slaw | French fries

BEETROOT & LENTIL WELLINGTON

green beans | roast baby potatoes ✓

Desserts

DARK CHOCOLATE PAVE

butterscotch | hazelnut ice cream

BAKED CHEESECAKE

macerated strawberries | crème fraîche

THREE CHEESE IN GOOD NICK *Nick Nairn*

house chutney | oatcakes

STICKY TOFFEE PUDDING

vanilla ice cream

GLAZED LEMON TART

raspberry coulis

Guests who are staying with us on a Dinner, Bed & Breakfast package are entitled to choose any two courses from the menu (supplements do apply). Upgrade to three courses for only £5 per person.

For those staying on a Bed & Breakfast or Room Only basis and for those who are only joining us for dinner, the following charges apply

1 COURSE £19.95 | 2 COURSES £24.95 | 3 COURSES £29.95

Kids 5 and under eat free from our Children's Menu. Kids age 6 to 12 dine for £9.95 from our Children's Menu. Adult dining rates apply for kids 13+. Children's dining fees apply regardless of room package selected for adults.

✓ Vegan 🌿 Vegetarian

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.