



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

Starters

CHEF'S FRESHLY PREPARED SOUP OF THE DAY

crusty roll 🌿

PANKO CRUMBED FISHCAKE

lime and dill dressing | mixed leaves

COCKTAIL OF NORTH ATLANTIC

PRAWNS smoked salmon | shredded iceberg | Nick's cocktail sauce

£3.00 supplement

GOAT CHEESE AND RED PEPPER TART

dressed leaves | pesto 🌿

HAM HOCK TERRINE

fig chutney | thyme toasts

WARM ROASTED ROOTS

beetroot hummus | toasted seeds ✓

Main Courses

BRAISED BEEF DAUBE

olive oil potato mash | roasted root vegetables

ROASTED RUMP OF LAMB

minted peas | dauphinoise potatoes | rosemary gravy

BAKED FILLET OF COD

wilted spinach | crushed new potatoes | lemon and caviar butter sauce

PAN SEARED CHICKEN SUPREME

potato and haggis cake | buttered cabbage | turnip purée | whisky café' au lait

CHEF'S FISH OF THE DAY

please ask your server

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.

NICK'S OWN RECIPE BEEF BURGER

crispy bacon | smoked Applewood cheddar | skinny fries

CHARGRILLED CAMPBELLS GOLD RIB-EYE STEAK

chunky fries

£6.95 supplement

NICK'S VEGETABLE CHIANG MAI

basmati rice | naan bread ✓

CHARGRILLED PORK LOIN

sauté potatoes | green beans | cider café' au lait

GNOCCHI

wild mushrooms | spinach | pesto cream 🌿

Desserts

AMERICAN BAKED DOUBLETREE COOKIE CHEESECAKE

toffee sauce

WHITE CHOCOLATE & RASPBERRY BRÛLÉE

gartmorn shortbread

THREE CHEESE "IN GOOD NICK"

oatcakes | house chutney

BITTER CHOCOLATE & ORANGE MOUSSE

crushed amaretti biscuits

GLAZED LEMON TART

raspberry sauce | crème fraiche

LOCAL STRAWBERRIES

whisky cream | crushed shortbreads | meringue

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 £20.95 | 2 COURSES £25.95 | 3 COURSES £30.95

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.

Drinks Menu

Red Wine

	125	175	Btl
Los Romeros, Malbec, Chile	5.30	6.50	23
Montepulciano D'Abruzzo, Vinuva, Italy	5.25	6.25	25
Tierra, Merlot, Chile	5.75	6.75	26
Flagstone Longitude, Shiraz – Cabernet Sauv			30
Adobe Reserva, Pinot Noir, Chile			29

White Wine

	125	175	Btl
Los Romeros, Sauvignon Blanc, Chile	5.30	6.50	23
Garda, Pinot Grigio, Italy	5.75	6.75	26
Karu, Chardonnay, Chile	5.95	6.75	29
Dashwood, Sauvignon Blanc, New Zealand			30

Rose Wine

	125	175	Btl
Wicked Lady White Zinfandel, California	5.60	6.40	25
Château La Gordonne, France	5.75	6.65	27
The Palm by Whispering Angel, France			29

Bubbles

	125	Btl
Voga Prosecco Brut, Italy	7.95	35
Voga Prosecco Rose', Italy	7.95	35
Pommery Champagne Brut Royal, France		60
Laurent Perrier Brut, France		75
Pommery Champagne Rose' Brut, France		85

Draught Beers

	½ Pint	Pint
Tennent's Lager	2.50	4.50
Stella Artois	2.50	4.70
Guinness	2.75	5.40
Brewdog IPA	3.00	5.70
Caledonia Best	2.50	4.40
Corona	2.80	5.60

Bottled Cidre

Kopparberg Strawberry & Lime	5.50
Kopparberg Mixed Fruit	5.50
Thistly Cross Strawberry	4.50
Magners Irish Cider	5.90

Bottled Beer

Budweiser	4.50
Peroni	4.70
Corona	4.50
Leffe	5.00
Schiehallion	4.90
Heineken 0%	3.50

Vodka

Absolut	4.10
Grey Goose	5.50
Belvedere	5.50
Zubrowka	4.50
Cîroc	5.00

Brandy/Cognac

Martell VS	4.00
Martell VSOP	4.50
Martell XO	16.00

Tequila

Olmecca Silver	5.00
Olmecca Gold	5.50
Patron X.O. Café	5.50

Drinks Menu

Scottish Gin 25 ml

Hendricks	4.50
Caorunn	4.50
Daffy's	4.50
Edinburgh Gin	4.50
Edinburgh Gin Raspberry Liqueur	3.90
Stirling Gin	4.50
Lochend Gin by Nick Nairn	4.95
Misty Isle	5.00
Shetland Reel	5.00
Eden Mill	4.50
Gin	25 ml
Beefeater	4.00
Beefeater Pink	4.20
Bombay Sapphire	4.50
Brockmans	4.50
Tanqueray	5.50
Aviation	4.80
Whitley Neill Rhubarb & Ginger	4.50
Monkey 47 Sloe Gin	4.90
Puerto de Indias Strawberry Gin	5.00
Martin Miller's	4.50
Ceder's Crisp (Alcohol Free)	3.50

Rum 25 ml

Bacardi	4.20
Captain Morgan	4.20
Kraken Black	4.60
Don Papa	4.60
Ron Zacapa 23 year old	6.50
Sailor Jerry	4.20
Havana 7	4.70
Havana Club Especial	4.60
Mount Gay	4.00

Soft Drinks

Appletiser	3.20
Coca Cola 330ml	3.40
Diet Coca Cola 330ml	3.20
Irn Bru	3.20
Diet Irn Bru	3.10
J20 (Please ask your server for today's selection)	3.10
Franklin & Sons Tonic	2.50
Franklin & Sons Light Tonic	2.50
Franklin & Sons Lemon Tonic	2.60
FeverTree Mediterranean Tonic	2.80
Schweppes Ginger Beer	2.50
Schweppes Ginger Ale	2.50
Red Bull	3.20

Liqueurs 25 ml

Southern Comfort	4.20
Baileys (50ml)	4.50
Cointreau	4.50
Malibu	4.20
Tia Maria	4.50
Amaretto	4.50
Grand Marnier	4.50
Glavya	4.00

Port Wines 50 ml

Grahams Tawny 10	5.50
Grahams Late Port	4.10

Blends & Bourbons 25 ml

Ballantines	4.00
Jamesons Irish Whiskey	4.10
Johnnie Walker Black Label	5.00
Chivas Regal 12	4.60
Jack Daniels	4.00
Jim Beam	4.10
Canadian Club	4.00
Woodford Reserve	5.50

Looking for something different, please see your server who will be happy to assist or offer an alternative

Prices include VAT at the prevailing rate.

Drinks Menu

Single Malt Whisky

Highlands 25 ml

Dalmore 12	5.20
Glenmorangie The Original	5.50
Old Pulteney 12	5.00
Oban 14	5.20
Deanston Virgin Oak	5.50
Deanston 12	5.50

Speyside 25 ml

Dalwhinnie 15	6.00
Macallan Double Cask Gold	5.20
Glenfiddich 12	5.50
Glenfiddich 15	6.00
Balvenie DoubleWood 12	6.00

Lowlands 25 ml

Auchenstoshan American Oak	5.50
Auchenstoshan Three Wood	6.50
Auchenstoshan 12	6.00

Islay 25 ml

Bunnahabhain 12	5.00
Bowmore 12	5.50
Laphroaig 10	5.50
Lagavulin 16	6.50

Islands 25 ml

Isle of Jura 10	5.00
Highland Park 12	5.50
Talisker 10	5.70

