



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



M E N U

Starters

Soup of the Day
£4.95

Cauliflower and Mull cheddar soup with olive oil croutons (v)
£5.50

Classic cocktail of brown shrimps, home smoked salmon, hass avocado & cocktail sauce
£8.95

Lime marinated undyed smoked haddock, salad of crab and apple, crispy thyme crostini
£6.95

Homemade ham hock terrine with piccalilli and warm toast
£5.95

Smoked Loch Duart salmon, "Nick Nairn" lemon and brown bread
£6.95

Warm char-grilled aubergine, buffalo mozzarella and a smoked paprika salsa (v)
£5.95

Chicken liver and foie gras parfait, Cumberland jelly and warm brioche
£6.50

Braised pork belly, stornaway black pudding, caramelized apple and crispy bacon salad
£6.95

Main Courses

Roast Scottish lamb rump, dauphinoise potato, crushed peas,
broad bean and mint with a thyme gravy
£16.50

Nick's fish pie - fillets of seasonal market fish, North Atlantic prawns, peas and creamed potatoes
£11.50

Roast cod fillet with a stew of chorizo, mussels and haricot beans and basil cream sauce
£13.95

Sauté breast of chicken, king oyster mushroom, parsnips, butter mash and tarragon cream
£13.95

Honey and chilli glazed confit duck leg, cabbage, carrots, mash and puy lentil gravy
£14.50

Pan fried potato gnocchi, baby spinach, wild mushrooms, green beans and pesto (v)
£12.95

Flan of courgette, goats cheese, chopped tomato and pesto (v)
£11.50

Pancetta wrapped pork fillet, braised cheeks, fondant potato and butter kale
£14.50

250g dry aged Scotch rib eye steak served with shoestring fries, a salad of watercress, oven roast tomato and
crispy shallots: includes a choice of peppercorn sauce or cafe du pair butter
£22.95

Roast lemon sole on the bone, lemon and parsley butter
£13.95

Nick's own recipe char-grilled cheese burger with paprika mayonnaise, shoestring fries and our own
watercress, oven roasted tomato and crispy shallot salad
£11.95

Sides

Buttered kale, Shoestring fries, Dressed mixed salad, Rocket and parmesan salad,
New boiled potatoes, Savoy cabbage & carrots, Green beans, Creamy mash

All sides **£2.50**

Desserts

Vanilla panacotta with balsamic strawberries **£5.00**

Passion fruit delice with mango sorbet and tuille **£5.00**

Baked bitter chocolate tart with crème fraiche and spiced orange syrup **£5.00**

Baked vanilla cheesecake with red berries and a sesame tuille **£5.50**

3 Cheeses "in good Nick" **£7.50**

Apple tart tatin with vanilla ice cream (allow 10 mins cooking time) **£5.50**

3 Cheeses "in good Nick" **£7.50**

Warm chocolate fondant with milk ice cream **£5.50**

Pear and frangipane tart with cinnamon ice cream and fresh custard **£5.50**

For those with special dietary requirements or allergies who may wish to know
about the ingredients used, please ask the manager.

Guests staying on a dinner inclusive rate have £21.50 to spend in the restaurant,
spend over that and we will pop it on your bill.

All prices include VAT at the current rate.