

Kinnaird

Hotel, restaurant & sporting estate

KINNAIRD SALAD

CRAB RAVIOLI

Warm crushed parsnips, hazelnut velouté

MACKERAL

Pickled apples, mizuna leaves, red wine dressing

VEAL SWEETBREAD & PIG'S TROTTER CROQUETTE

Parsley root purée, salad of warm crushed Ratte potato, braising juices



BUTTER POACHED LOBSTER

Baby vegetables, morels, celeriac, crispy pancetta

ROASTED HALIBUT

Scallop wonton, chervil purée, cardamom froth

BREAST OF GOOSENARGH DUCK

Leg spring roll, Bok choy, long grain pepper jus

FILLET OF SCOTCH BEEF

Cheek and potato "mille feuille", Marrow jus

SELECTION OF FARMHOUSE CHEESE
FROM THE TROLLEY

(may be taken as an extra course: £10.00)

HOT PASSION FRUIT SOUFFLÉ

Passion fruit jelly, passion fruit sorbet

VICTORIA PINEAPPLE TARTE TATIN

Rum ice cream

KINNAIRD CHOCOLATE FONDANT

Lemon grass ice cream

ICED CARAMEL PARFAIT

Tonka ice cream, sable Breton

SELECTION OF HOMEMADE
ICE CREAMS AND SORBETS



COFFEE AND PETITS FOURS



We recommend the following wines by the glass to accompany your dessert

Sweet wine

Mas Amiel Maury Vintage 2005 (Red) - £7.00

Tinja Botrytis Semillon 2006 - £8.00

Port

Quinta Do Noval Late Bottled Vintage 2001 - £6.00

Quinta Do Noval Colheita Vintage Tawny 1986 - £10.00

Churchill's Vintage 1985 - £15.00