

Kinnaird

Hotel, restaurant & sporting estate

DINNER AT KINNAIRD

KINNAIRD SALAD

WEST COAST SCALLOP

Crushed rattes potatoes, langoustine

FARM RAISED RABBIT DOME

Artichokes, 'foie gras royale' and pistou

LOBSTER & VEAL RAVIOLI

Stuffed Mediterranean vegetables, lobster & almond froth

TRUFFLE - INFUSED AND SLOW-COOKED PIGEON BREAST

Pickled girolles, garden beetroot

VANILLA POACHED SEABASS

Borlotti bean gremolata, coriander shoots, lotus crisps



BUTTER POACHED LOBSTER

Local chanterelles, vegetable mille-feuilles, coriander beurre blanc

SEA BREAM

Stuffed piquillo pepper, graffiti cauliflower, samphire & tapenade jus

TAIL OF BABY MONKFISH

Asparagus, lemon chutney, ratatouille

LAVENDER CRUSTED LOIN OF LAMB

Vitelotte gnocchi, garden wilted greens & lamb jus

RIB OF VEAL

Peas, broad beans, grenailles potatoes, chanterelles & grelot onion

POULET DE BRESSE

Stuffed breast and leg, ceps, baby vegetables, sauce 'Vin Jaune'

SELECTION OF FARMHOUSE CHEESE
FROM THE TROLLEY

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

DE-CONSTRUCTED CRANACHAN
Hot raspberry soufflé, oatmeal tuille & honey-whisky ice cream

PEACH AND VERBENA

STRAWBERRY AND CHAMPAGNE SABLÉ
Basil sorbet

VALRHONA CHOCOLATE AND MINT ENTREMENT
Lemongrass ice cream

SELECTION OF HOMEMADE
ICE CREAMS AND SORBETS



COFFEE AND PETITS FOURS



We made this selection of sweet wines to accompany your dessert.
Please ask for the wine list if you would prefer a wider range

Sweet wine

Tinja Botrytis Semillon 2006 - £8.00

Maury, Mas Amiel, Charles Dupuy 2007 - £9.00

Port

Quinta Do Noval Late Bottled Vintage 2001 - £8.00

Quinta Do Noval Colheita Vintage Tawny 1995 - £10.00

Fonseca Vintage 1988 - £15.00