

KIN

by Gary Maclean

FESTIVE MENU

STARTERS

Citrus and Beetroot Cured Scottish Salmon £17
capers, horseradish cream, Avruga caviar *(f,mk,md,su)*

Hand-Dived Scottish Scallop £21
brown crab, barley, spinach, shellfish emulsion
(m,cr,g,mk,f,cy,su)

Traditional Cullen Skink £14
kiln-smoked haddock, potato, dulse, burnt onion *(f,mk,cy,g)*

Duck Liver Pâté £15
poached figs, sourdough toast, apple chutney
(g,mk,e,md,su)

Haggis, Neeps and Tatties £17
pickled walnut ketchup, whisky sauce *(g,mk,cy,md,su,n)*

Chicken Roulade £16
charred baby leeks, sourdough toast, pickled mushrooms, fig gel*(g,e,mk,cy,md,su)*

Wild Mushroom Cappuccino £12
creamy wild mushroom soup, light herb foam *(mk,cy,g,e,sy)*

Winter Beetroot and Whipped Goat's Cheese £14
toasted walnuts, dressed winter leaves *(mk,md,su)*

MAINS

Traditional Roast Turkey £34
sage and onion stuffing, pigs in blankets, roast potatoes, seasonal vegetables, rich gravy, cranberry sauce
(g,e,mk,cy,md,sy,su)

Roast Loin of Scottish Venison £38
celeriac purée, buttered Swiss chard, Anna potatoes, red wine jus *(cy,mk,g,su)*

Rack of Milton of Campsie Lamb £34
crispy boulangère potatoes, purple sprouting broccoli, pea purée *(cy,mk,g,su)*

Roast Scrabster Cod £28
curried mussel broth, winter greens, herb oil *(f,m,cr,mk,md,cy,g,su)*

Pan-Seared Atlantic Halibut £38
Orkney crab bonbon, sautéed kale, cauliflower, beurre blanc
(f,cr,mk,g,e,cy,su)

Seared Scottish Salmon £28
confit fennel, cannellini beans, peas, shellfish sauce
(f,cr,m,mk,cy,g,su)

Butternut Squash and Pine Nut Wellington £26
baby parsnips, Brussels sprouts, truffle cream sauce
(g,mk,e,cy,md,sy,su,n)

Roasted Celeriac, Wild Mushroom and Chestnut Barley Risotto £24
crispy kale, aged Parmesan, truffle oil *(cy,g,mk,e,su,n)*

DESSERTS

Sticky Toffee Pudding £12
salted caramel sauce, Scottish tablet ice cream *(g,mk,e,sy,su)*

Traditional Scottish Cranachan £12
whisky cream, fresh raspberries, toasted oats, heather honey
(g,mk)

Dark Chocolate, Glenmorangie and Orange Fondant £12
crème fraîche *(g,mk,e,sy)*

Harris Gin and Redberry Custard Tart £13
raspberry and bramble sorbet *(g,mk,e,sy)*

Scottish Shortbread and Apple £12
vanilla, heather honey, compressed apples, caramel ice cream
(g,mk,e,sy,su)

I.J. Mellis Selection of Scottish Cheeses £19
Blackmount, Dhorlin, Isle of Mull Cheddar, Lanark Blue, alongside quince and oatcakes *(g,mk,e,su)*

Allergens
Celery (cy), Crustaceans (cr), Eggs (e), Fish (f), Milk (mk), Gluten (g), Molluscs (m), Mustard (md), Nuts (n), Sesame (se), Soya (sy), Sulphites (su)

Kindly inform us if you have any food related allergies or intolerance.
While we assure you that we will take utmost care of the above, we are unable to guarantee that the food will be completely free of traces.
Vegan options available upon request. A discretionary 12.5% service charge will be applicable.