



K I N

by Gary Maclean

STARTERS

Kames steelhead trout £16

seaweed, miso, radish apples and sesame
(g,f,se,so)

Hebridean blue cheese £13

with broccoli and brambles
(mk,su)

Haggis Neeps & Tatties £15

pickled walnut ketchup and whisky sauce
(g,e,mk,n,su)

Cullen skink £14

kiln smoked haddock, potato dules and burnt onion
(f,mk)

Charred asparagus & beremeal bannock £14

poached egg, chive hollandaise
(g,e,mk)

Hand-dived scallop £19

brown crab, barley, spinach & shellfish emulsion
(g,cr,f,mk,m,su)

Potted hough £13

traditional braised beef shin, oatcakes
(g)

Tobermory fish cold smoked salmon £18

heritage tomatoes, pickled cucumber & dill
(f,md,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.

MAINS

St. Bride's chicken £28

confit leg terrine, potato puree, leek, girolle, tarragon jus
(*cy,mk*)

Roast scrabster cod £26

curried mussel broth, spring vegetables
(*cy,f,mk,m,md*)

Rack of Milton of Campsie lamb £32

crispy boulangère potatoes, purple sprouting broccoli, pea purée
(*cy,mk*)

Spiced baby carrot & coriander tart £18

black pudding, braised puy lentils, wilted kale & pickled shallots
(*g,e,mk*)

J. Robertson's pork belly £22

poached egg, chive hollandaise
(*cy,g,su*)

Grilled langoustine £32

mint & brown butter, shellfish glaze, pickled kohlrabi
(*cr,mk,su*)

Pan seared and loin of roe deer £28

raw spiced & caramelised cauliflower, oats & nuts, salsify, game chips, sloe gin sauce
(*g,mk,n,su*)

Seared Scottish salmon £28

confit fennel, cannellini beans, peas, shellfish sauce
(*cy,cr,f,mk,m*)

DESSERTS

Dark chocolate, Glenmorangie & orange fondant £12

crème fraîche
(*g,e,mk,n,so,su*)

Harris gin & red berry custard tart £12

raspberry & bramble sorbet
(*g,e,mk*)

Cranachan cheesecake £12

raspberry ripple ice-cream
(*g,e,mk,su*)

Shortbread with apple £12

vanilla, heather honey, compressed apples, apple sorbet
(*g,e,mk*)

I.J. Mellis Scottish cheese selection £18

Blackmount, Dhorlin, Mull Cheddar, Lanark Blue served with quince & oatcakes
(*g,mk*)

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