



## THE RESTAURANT@KINETTTLES

### STARTERS

Confit chicken wing, hand dived scallops, lemon emulsion, baby leeks, cauliflower & jus

Roast vine tomato soup, ricotta, basil & a hazelnut crumb

Duck liver brûlée, orange, pickled shimeji mushrooms & bannocks

Whipped goats cheese, asparagus, quail egg & pickled shallot segments

£9 (£4 supplement on scallop dish)

### MAIN COURSES

Black Isle beef, shallots, horseradish mash, kale, savoury granola, baked yorkie, golden carrot & jus

Pork loin, celeriac, potato mash, black pudding, spring greens, apple & jus

Pan seared cod, root vegetable and crayfish nage, samphire & parmentier potato

Burnt onion tart, sweetcorn, leeks, isle of mull cheddar crémeux, kale, endive, pickled cauliflower & truffle

£23

### DESSERTS

Pina colada trifle, coconut sponge, lime jelly, pineapple compote, vanilla rum cream & bounty bon bon

Sticky toffee bavarois, scorched banana, salted popcorn, tablet ice cream & chocolate glaze

Dark chocolate, blood orange, vanilla sable, orange sorbet & aerated white chocolate crumb

I.J Mellis cheese selection, pickled beetroot, frozen grapes, celery, endive & bannocks

£9

### Petit fours

Selection of Chef's sweet treats with your choice of coffee or tea

£6