



Kenmuir Arms



Autumn Menu

Start

The Smokehouse

Smoked Haddock – Herring Roe – Leek & Potato

The Vikings' legacy lives on in Scotland's love of smoking, a tradition carried from the 9th century to today.

The Gaels

Tar Tar of Organic Grass Fed Belted Galloway Beef

Named for the Gall Gaidheil, the 'Scandinavian Gaels' whose spirit shaped Galloway's rugged landscape.

A Dairy Story

Twice Baked Rainton Cheese Soufflé – Tomato Compote

Dumfries & Galloway's lush pastures have made it a dairy heartland for generations.

Soup

Mother's Pride

A Traditional Farmhouse Style Soup

A tribute to rural kitchens, where nourishing broths have brought families together for centuries.

Mains

The Flying V

Duck – Ginger – Orange – Chocolate – Coffee

Inspired by the wild geese and ducks that migrate across Scotland's skies each autumn.

Where the Land Meets the Sea

Breaded Lemon Sole – Cream Potato – Broad Beans – Shellfish Butter Sauce

Reflecting Galloway's unique geography, where fertile farmland meets the bountiful Solway coast.

Home Comforts

Ox Cheek – Bread & Butter Pudding – Hay Custard – Mushrooms – Celeriac – Onions

A celebration of hearty, comforting fare that has sustained rural families through long Scottish winters.

The Beltie

Locally Sourced Rib Eye Steak – Peppercorn Sauce + 2 sides (++£10 supplement)

The Belted Galloway, or 'Beltie', is a breed native to the region and prized for its rich, flavourful beef.

2 courses 34 / 3 courses 46 / 5 courses 58

Please advise your server of any food allergies. We cook in a small environment with Gluten, Nuts & other Allergens. For this reason we can never guarantee 100% zero contact. We do not cater for intolerances or personal dislikes. Please where possible enjoy our dishes as they are composed.



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Sides

Beef Dripping Chips

Classic comfort, echoing the old tradition of using every part of the animal.

Smoked Mash Potato

A nod to the region's smoky culinary influences.

Confit Carrots

Based on the French technique, brought to Scotland by culinary exchange.

Spice Roast Beets

Reflecting the Victorian era's fascination with root vegetables and spice trade.

Mushy Peas

A British staple, beloved in rural and coastal communities alike.

Cheese

Ethical Dairy Cheeses – Ecclefechan Tart

(++£9 as dessert / ++£15 as additional course)

Honouring Scotland's first 'cow with calf' dairy and the famed tart from the village of Ecclefechan.

Pre-Dessert

A Play for the Caribbean

A playful course inspired by Scotland's 1753 attempt to colonise Jamaica, blending Caribbean warmth with local ingredients.

Dessert

The Forbidden Fruits

Autumn Fruit Crumble – Vanilla Custard

A nod to the region's abundant orchards and the age-old tradition of foraging.

The Auld Alliance

Baked Banana Soufflé – Caramel Fudge Ice Cream

Celebrating the centuries-old friendship between Scotland and France, the 'Auld Alliance'.

Sweet Dreams

Chocolate & Hazelnut S'mores – Torched Marshmallow – Hot Chocolate

A sweet finish inspired by the bedtime rituals that have comforted generations.

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After Dinner

Finish your visit with a selection of complimentary house petit fours & freshly brewed Nespresso coffee.



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