



The Kenmuir Arms

Chef's D & G Tour Menu

A Culinary Journey Through Dumfries & Galloway

8 Courses – £79 | Wine Pairing – £55

A Mother's Pride

Inspired by Helen Rebanks' memoirs of rural life, this dish celebrates the nourishing tradition of a hearty broth—a comforting classic that brings families and communities together.

Wine Pairing: Salmon Run Sauvignon Blanc

A Dairy Story

Western Dumfries & Galloway is renowned for its lush pastures and exceptional dairy. This course showcases the region's rich, creamy heritage, a tribute to the famed Stranraer creamery and Scotland's thriving dairy farms.

Wine Pairing: Chianti di Bardolino, Italy

The Smokehouse

Scottish cuisine owes much to Viking influences, including the art of smoking. This course highlights the deep, smoky flavours that have become a hallmark of our culinary landscape.

Wine Pairing: Flama D'or Organic Cava, Catalonia, Spain

The Gaels

Named after the Gall Gaidheil—'Scandinavian Gaels'—who shaped Galloway's identity, this dish honours their enduring legacy and adventurous spirit.

Wine Pairing: The Heilan Co Shiraz, Australia

Home Comforts

Celebrating the power of community, this course draws inspiration from cooperative food hubs and the ingenuity of local producers, offering a taste of true homegrown comfort.

Wine Pairing: Rioja, Valdepalacios, Rioja Alta, Spain

The Ethical Dairy

A nod to Rainton Farm, the UK's first commercial 'cow with calf' dairy, this course is a celebration of ethical farming and exceptional local produce.

Wine Pairing: Manzanilla, Sanlúcar de Barrameda, Spain

A Play for the Caribbean

In 1753, Scotland made an ambitious—though ultimately unsuccessful—attempt to colonise Jamaica. This dish is a playful nod to that chapter in history, blending the warmth and vibrancy of Caribbean flavours with local Scottish ingredients, creating a unique fusion that honours both past and present.

Sweet Dreams

Concluding your journey, this dessert is inspired by the cherished tradition of bedtime stories—a gentle, sweet finale to your evening.

Wine Pairing: Six Grapes Port, Graham's, Douro, Portugal

Tour Menu £79 - Wine £55



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Chef's Welcome

From a young age, I promised my mother that one day I would live in the country—a dream rooted in my love for the rolling hills and close-knit communities of rural Scotland. My culinary journey has taken me from the kitchens of major cities across the globe to some of the world's most vibrant food capitals. Each experience shaped my craft and deepened my appreciation for honest, seasonal cooking.

Yet, it was always the countryside that called to me.

Kenmuir Arms is the realisation of that childhood promise—a place where passion for food, people, and place come together. My goal has always been to create a true destination venue for Scotland: a welcoming table where locals and travellers alike can experience the region's rich heritage through every dish. Here, we celebrate the stories, traditions, and incredible produce of Dumfries & Galloway, crafting menus that honour the past while embracing the present.

Thank you for joining us on this journey. I hope each course offers you a taste of the land I love—and the spirit that inspired me to make this corner of Scotland my home.

— Christopher Dougan, Chef Director