



# Kenmuir Arms

## Dinner Menu

### **Start**

*Smoked Haddock Cullen Skink - Herring Roe*

*Tar Tar of Organic Grass Fed Belted Galloway Beef*

*Twice Baked Rainton Cheese Souffle' - Tomato Compote'*

### **Soup**

*A Traditional Farm House Style Broth*

### **Mains**

*Duck - Ginger - Orange - Chocolate - Coffee*

*Lemon Sole - Bread & Butter Pudding - Broadbeans - Cauliflower - Hay*

*Ox Cheek - Potato - Mushrooms - Celeriac - Onions*

*Local Sourced Rib Eye Steak - Peppercorn Sauce + 2 sides (++)10 supplement)*

### **Sides**

*Beef Dripping Chips (7) Smoked Mash Potato (5) Confit Carrots (4) Spice Roast Beets (4) Mushy Peas (4)*

### **Cheese**

*2 Rainton Dairy Cheeses - Ecclefechan tart (++)9 as dessert ++ 15 additional course)*

### **Pre Dessert**

*A Play for the Carribean*

### **Dessert**

*Apple Crumble - Vanilla Custard*

*Baked Banana Souffle' - Caramel Fudge Ice Cream*

*Chocolate & Hazelnut S'mores - Torched Marshmallow - Hot Chocolate*

### **After dinner**

*2 courses 34 / 3 courses 46 / 5 courses 58*

*Wine Pairing 22/ 32*

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 comprised.



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*Finish your visit with a selection of complimentary house petit fours & fresh brewed Nespresso coffee*



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