

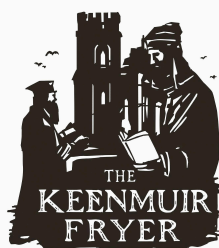
THE KENMUIR FRYER @ Kenmuir Arms
An Ode To The Original Farmers Of The Luce Triangle

WEE Bits

- Black Pudding Bites - brown sauce £8
- Cauliflower Fritters
- Curry Mayo £7
- Ox Tongue Fritters - Tar
- Tare Sauce £9
- 3 Potato Scallops - Fryer's sauce £8
- Grilled Lamb on a Stick - Cucumber Yoghurt £9

Chips & Things

- Breaded Lemon Sole w/ lemon mayo £16
- Fresh battered Haddock w/ tartar sauce £14
- 3 Loch Ryan Oysters baked Dripping £19
- Fish finger Sandwich, tartare sauce £14
- Double Hand Made Pork Sausage £12
- Kenmuir Smoked Pork Sausage £14
- 6 pcs Breaded K.A.F.C - bbq Sauce £12



MAC 'N' CHEESE

Traditional Mac £12

Creamy mac/golden smoked cheese crust

Cowboy Mac £16

Smoked BBQ Beef brisket /creamy mac/grilled blue cheese

Rustlers Mac £16

Pulled pork/creamy mac/smoked cheese/ bbq sauce

BBQ Burgers

The Abbey Pate £10

Smoked beef pate - lettuce - tomato - pickle - Fryer's sauce

The Smokin Rustler £15

6oz beef patty / pulled pork & smk Cheese / Kenmuir BBQ sauce

The Original Cowboy £16

6oz beef patty / smoked brisket / pickle / Caramelised Onion / Fryer's Sauce

The Monks Cluck £14

Cornflake cruster smoked chicken / Smoked Cheese / Bacon / Fryers Sauce

The Wandering Shepherd £12

6oz spiced Lamb Pate with cucumber yoghurt drssing

KIDS CORNER

Children under 10'

- Traditional Mac n cheese w/chips £6
- Abbey burger w/chips & red cabbage slaw £8
- 2 pc K.A.F.C Chicken chips & bbq beans £8
- Pulled Pork roll w/chips & red cabbage slaw £8
- Fish 'n' chips £8

A Sweetie treat for the Wee ones

The Tuck Shop @Kenmuir Arms a wee poke of sweets ask server for your mix up bag

Side Bits

- Real Chips £4.5
- Mushy Peas £3
- BBQ baked beans £3
- Roasted corn £4.5
- Chippy Gravy £3
- Curry Sauce £3

A Sin to be Forgiven

- Baked Banana Souffle
- Chocolate Hazelnut Ice Cream £11
- Any S'more (Chocolate & marshmallow) £11
- Sticky Toffee Pudding / Fryer's Yard banoffeee ice-cream £11
- The Kenmuir Coat of Arms Ice Cream
- Cone or Tub £3

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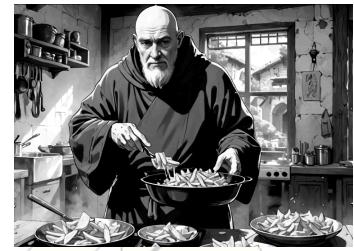
Glenluce Abbey, established around 1192, was a Cistercian abbey in Scotland founded by Roland, Lord of Galloway. The Cistercian monks, most likely originating from Dundrennan Abbey, brought with them the order's austere way of life and distinct architecture, according to Historic Environment Scotland. The abbey's monastic life lasted for about 400 years, ending with the Protestant Reformation in 1560

The Kenmuir Fryer is open for Sit In or Take Away
Fri, Sat & Sun in line with restaurant operating Hours



The Work of Human Hands!

The land that was given to the monastery by benefactors was intended to provide and make it self-sufficient. In 1199, the rules of the Cistercian order said: "The monks of our order must live from the work of their hands. To work our holdings, we create farms, which are administered by the lay brothers." Farming, animal husbandry, and wine production were among the direct activities of a monastery. In the process, the monks were supported by lay brothers, referred to as conversi.



The Cistercians & Their Food

The Cistercians' diet largely consisted of coarse bread (a finer quality bread was given to the ill, the bloodlet and guests), vegetables, herbs and beans, but on special occasions, such as feast days or anniversaries, they might be served fish, eggs and other delicacies, known as pittances.

Please refer to our website & Socials

www.kenmuirarms.com/eat