

## Starters

### **Beetroot Cured Salmon - 4.95**

*Beetroot cured Scottish salmon with a smooth horseradish cream sauce*

### **Wild Mushrooms - 4.75**

*English wild mushrooms served in a creamy garlic sauce on top of a slice of toasted brioche with a salad garnish*

### **British Asparagus & Duck Egg - 4.75**

*Grilled British asparagus with a squeeze of lemon topped with mixed leaves, a soft duck egg and sun-dried tomatoes*

### **Parma Ham Cannelloni - 4.65**

*Parma ham rolled, and filled with spinach and mozzarella, served with a blue cheese sauce and a salad garnish*

### **Mixed Shellfish in a Garlic Butter Sauce - 4.65**

*Sautéed prawns, mussels and clams tossed in a garlic & herb butter with a salad garnish*

### **Duck Liver and Port Parfait - 4.35**

*Smooth duck liver and port parfait served with freshly made biscuits and a rocket garnish*

### **Chef's Choice of Soup - 3.95**

*Served with a warm fresh crusty roll*

## For Your Information

*Many of our herbs are grown in our small herb garden here at The Kilns Hotel. Our priority is to use the best quality ingredients, and where possible we make every effort to source these from local suppliers.*

*Please note the following;*

*Meat Dishes: Please be aware, our chef recommends that our meat, except chicken, is cooked medium – rare to medium as over cooking can spoil the taste, texture and quality of your meal. We do not have the flexibility if you request food cooked in ways other than recommended. Some fish dishes may contain bones.*

*Vegetables: Unless otherwise stated, all main courses will only be served with the vegetables as shown in the dish description. All vegetables are cooked al dente. Should you require additional vegetables with your meal, please ask the waiting staff when making your selection from the menu in order to prevent any delay. See side orders.*

*Please note that all our dishes are cooked from fresh and there may be a slightly longer wait for your main course. Traces of nuts maybe found in our food. If you have any allergies please let our staff know before you place your order.*

*For further details regarding our meat and vegetable preparation please refer to the information on the first page of our menu below the Starters. A discretionary 10% service charge is added for groups of 10 or more, otherwise a service charge is not included.*

## Main Courses

### Char-grilled Fillet Steak - 21.95

*Succulently cooked 28-day aged, matured Australian fillet beef served with mushrooms & onions, three times cooked chips, rocket leaves, a lightly grilled fresh tomato and a choice of peppercorn sauce, herb butter or chilli butter*

### The White Napkin's Surf & Turf - 19.95

*28-day aged, matured Fillet steak on a bed of spinach with a red wine jus, grilled chicken breast served on a carrot puree and prawns skewered with mixed vegetables*

### Char-grilled Rib Eye Steak - 18.85

*28-day aged, matured Australian rib eye cut beef served with mushrooms & onions, three times cooked chips, rocket leaves, a lightly grilled fresh tomato and a choice of peppercorn sauce, herb butter or chilli butter*

### Rump of Lamb - 16.95

*Pan fried rump of Lamb served with sautéed spinach, baby carrots, dauphinoise potato and a red wine jus*

### Honey-glazed Duck Breast - 16.50

*Honey-glazed duck breast served on a bed of sweet potato mash with sautéed mushrooms, pak-choi greens and a rich redcurrant jus*

### Pan-fried Pork Fillet - 15.95

*Pan-fried pork fillet medallions served on a garlic & apple mash potato, sautéed spinach and a Calvados jus*

### Pan-fried Chicken Breast - 15.25

*Pan-fried chicken breast served with baby vegetables, crushed new potatoes and a red wine jus*

### Lobster Tail and Tempura Claws 20.95

*Lobster tail on a bed of vegetable quinoa, mixed leaves and topped with tempura lobster claws and a herb oil*

### Skate Wing - 16.95

*Pan-fried, Cajun spiced skate wing with crushed pesto new potatoes and a tomato relish*

### Traditional Cod & Chunky Chips - 16.85

*Peterhead Cod fillet in a crispy beer batter, served with chunky chips and mushy peas with accompaniments of mini gherkins & onions, curry sauce and herb infused vinegar*

### Whole Baked Sea Bass - 16.50

*Stuffed with summer herbs with French beans, minted new potatoes and a beurre blanc sauce*

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**Kiln Roasted Salmon Risotto - 11.25**  
*Scottish Kiln Roasted Salmon flaked into a creamy herb risotto*

**Quinoa Salad with Cured Salmon £9.95**  
*Chicken or cured salmon served with cos lettuce, steamed quinoa, roasted sweet peppers and a Kilns dressing*

**Wild Mushroom Risotto - 11.30 (v)**  
*Wild mushrooms mixed with a creamy Parmesan Italian risotto*

**Field Mushroom Stack - 9.75 (v)**  
*Layers of Portabella mushrooms, creamed potato, peppers and onion topped with crispy shreds of carrot and pesto sauce with sprinkles of Parmesan*

**Stuffed Peppers (gluten free) - 9.95 (v)**  
*Red peppers stuffed with pilaf rice, on a bed of spinach and a creamy mushroom sauce*

**Caesar Salad - 8.00**  
*A plain mix of crunchy Cos leaves with garlic croutons, parmesan and anchovies in a traditional Caesar dressing*  
*With char-grilled Tiger prawns - 10.05*  
*With chicken - 9.80*

### **Side Orders**

<b>3 Times Cooked Chunky Chips</b>	<b>2.70</b>
<b>French Fries</b>	<b>2.30</b>
<b>Boiled New Potatoes</b>	<b>2.30</b>
<b>Creamy Mashed Potato</b>	<b>2.05</b>
<b>Panache of Vegetables – Carrots, fine beans &amp; broccoli</b>	<b>2.95</b>
<b>Garden Peas</b>	<b>1.80</b>
<b>Carrots</b>	<b>1.80</b>
<b>Green Beans</b>	<b>1.80</b>
<b>Kilns Side Salad – Cos, tomatoes, cucumber and pepper</b>	<b>2.60</b>
<b>Freshly Baked Roll and Butter – freshly baked in 6 minutes</b>	<b>1.30</b>

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## Dessert

**Homemade Baileys & White Chocolate Cheesecake - 4.50**  
*Served with a Chocolate & Baileys Sauce*

**Warm Chocolate Brownie - 4.10**  
*A warm dark chocolate brownie served with a soft pistachio ice cream*

**The Kilns Mess - 4.05**  
*A mixture of strawberries, meringue, cream and amaretti biscuits finished with vanilla ice cream and caramelised marshmallows*

**Lemon Tart - 4.00**  
*A zesty lemon tart served with a quenelle of crème fraîche*

**Crème Brûlée - 3.75**  
*A Caramelised Crème Brûlée made with double cream and vanilla essence*

**Mövenpick Ice Cream - 3.85**  
*Three scoops of ice cream on a honey comb crunch - vanilla, strawberry or chocolate*

**Lemon Sorbet - 3.00**

**Cheese Board - 5.25**  
*Cheddar, Brie, Stilton & a guest cheese served with a selection of biscuits*  
*If you wish, a side glass of Port with your cheese board - £1.95 supplement*

**Extra Scoop of Mövenpick Ice Cream on your dessert - 1.25**  
*vanilla, strawberry or chocolate*

## Liqueurs

<i>Hennessy VS (25ml)</i>	<b>3.25</b>
<i>Amaretto (25ml)</i>	<b>2.70</b>
<i>Taylor's Vintage Port</i>	<b>3.25</b>

## Tea & Coffee

<i>Irish Coffee</i>	<i>Single Shot</i>	<b>4.30</b>
	<i>Double Shot</i>	<b>5.05</b>
<i>Filter Coffee</i>		<b>1.70</b>
<i>Traditional English Tea</i>		<b>1.45</b>
<i>Earl Gray Tea</i>		<b>1.45</b>
<i>Green Tea</i>		<b>1.45</b>
<i>Camomile Tea</i>		<b>1.45</b>

***Please see our drinks menu for our full selection of beverages***

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