

## Desserts

### APPLE TART TATIN

vanilla ice cream

### THREE CHEESE 'IN GOOD NICK'

clava brie | isle of mull cheddar | strathdon blue |  
house chutney | oatcakes | [£6 supplement]

### WARM SCOTTISH BRAMBLE FRANGIPANE TART

blackcurrant sorbet

### BAILEYS CRÈME BRÛLÉE

cranberry & orange biscotti

### DARK CHOCOLATE DIPLOMAT

peanut butter iced parfait | salted caramel popcorn | raspberry dust

### VANILLA CHOUX BUN

spiced rum & espresso crème pâtissière | chocolate tuile

### CHOCOLATE CHEESECAKE

berry compote | vanilla ice cream

(VG)

### APPLE TART

raspberry gel | vanilla ice cream

(VG)

## Tea & Coffee

### ESPRESSO

£3.90

### CAPPUCCINO

£4.60

### AMERICANO

£4.50

### FLAT WHITE

£4.60

### LATTE

£4.60

### MOCHA

£4.60

### TAYLORS OF

### HARROGATE TEA

£3.90

yorkshire tea | decaf yorkshire tea | pure green tea |  
organic peppermint | earl grey | organic camomile  
| blackberry & raspberry | lemon & ginger

## Liqueur Coffee

### BAILEYS LATTE

£9.50

### JAMESONS 'IRISH' COFFEE

£9.50

### JOHNNIE WALKER 'GAELIC' COFFEE

£9.50

### TIA MARIA 'CALYPSO' COFFEE

£9.50



@the\_kailyard\_dunblane  
#doubletreedunblane



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# THE KAILYARD

BY NICK NAIRN



I've been developing the menus for DoubleTree by Hilton Dunblane

Hydro for 14 years, ever since I launched my flagship restaurant The Kailyard by Nick Nairn here in the hotel. In that time the food we produce has become tastier and more personal.

I'm lucky to have a great team of chefs, under the watchful eye of Executive head chef, Brian Scanlin.

Together we have developed dishes that utilise the very best of Scottish produce and are cooked in a way that makes the most of these wonderful raw materials.




## Nibbles

Bread Basket with Compound Butter		£7
Piquant Gordal Olives		£6.50



## Side Dishes

Skinny Fries confit garlic mayo		£5.50	Sautéed Greens		£5.50
Chunky Chips		£5.50	Sautéed Potatoes		£5.50
Creamed Potatoes		£5.50	Roast Carrot, Parsnip & Fine Beans		£5.50

(V) - VEGETARIAN | (VG) - VEGAN

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.



Guests who are staying on a Dinner, Bed & Breakfast package may choose two courses from the menu (supplements apply). Upgrade to three courses for £9 per person.

For those on a Bed & Breakfast/Room Only basis and non-residents, the following charges apply

**1 Course £27 | 2 Courses £35 | 3 Courses £44**

For additional items, supplements will apply

## Starters

<b>CHEF'S FRESHLY PREPARED SOUP OF THE DAY</b>	(V)	<b>CONFIT CHICKEN AND APRICOT TERRINE</b>
warm bread roll		spiced apricot purée   rocket   croûtes
<b>CRISPY RED BRAISED PORK SHOULDER</b>		<b>ROAST BEETROOT</b>
chilli   pickled ginger   spring onion   carrot   crispy shallots   sesame seeds		pickled candy beets   whipped goat's cheese   candied walnuts
<b>NICK'S CURED SMOKED SALMON</b>		<b>ROAST VEGETABLES WITH HARISSA SPICED HUMMUS</b>
pickled cucumber   wasabi mascarpone   avruga caviar		olive   focaccia croûtes
<b>POLENTA, SUN-DRIED TOMATO AND PARMESAN CROQUETTE</b>	(V)	<b>NICK'S PRAWN AND SMOKED SALMON COCKTAIL</b>
tomato fondue		diced avocado   crisp iceberg lettuce   Nick's cocktail sauce   [£6.50 supplement]

## Main Courses

<b>ABERDEEN ANGUS RIBEYE</b>	<b>BREAST OF CHICKEN</b>
slow roast tomato   portobello mushroom   chunky chips   [£12 supplement]	cannellini bean   toulouse sausage   pancetta & vegetable cassoulet
sauce selection: peppercorn sauce   red wine jus   café au lait   chimichurri	<b>LOCH DUART SALMON</b>
<b>ROAST OF THE DAY</b>	gnocchi   olive   caper berry   fine beans   lemon beurre noisette
creamed potatoes   roast carrot & parsnip   fine beans	<b>TANDOORI SPICED SEA BASS</b>
<b>SEARED BREAST OF GRESSINGHAM DUCK</b>	bombay potatoes   lentil dahl   raita dressing
beetroot fondant   chestnut purée   savoy cabbage   red wine jus	<b>LENTIL, BUTTERNUT SQUASH AND CUMIN WELLINGTON</b>
<b>SEARED HALIBUT</b>	sautéed potatoes   roast carrot & parsnip   tomato & red pepper sauce
creamed potatoes   wilted spinach noilly prat & avruga caviar   butter sauce [£11 supplement]	<b>WILD MUSHROOM AND MANCHEGO RISOTTO</b>
<b>BEER BRAISED DAUBE OF BEEF</b>	mushroom powder   truffle oil
caramelised onion mash   sautéed wild mushrooms   parsnip crisps   red wine jus   horseradish	<b>SRI LANKAN VEGETABLE CURRY</b>
	jasmine rice   charred flatbreads