

Knockderry House Hotel

Sample Evening Menu

Starter Courses

soup

spinach, nutmeg and feta soup with homemade bread £4.95

smoked chicken

chicken liver terrine with smoked chicken wrapped in Serrano ham £7.95

crab

potted East Neuk crab with parton bree shooter and oatmeal bread £8.95

goats cheese

twice baked golden cross goat cheese soufflé with Arran baby beetroot salad £6.95

duck

confit duck leg with an orange, rosemary muffin and orange and radish salad £7.95

sardines

grilled Cornish sardines, tapenade and oven dried tomatoes £7.95

Main Courses

lamb

Cairngorm blackface lamb loin, pea and potato pancake, pea puree and minted yoghurt £16.95

scallops

seared hand dived Tarbert scallops, crispy confit, pork belly, marig dhu and fennel gratin £21.95

venison

baked Peaton Hill venison loin, roast garlic gnocchi, Robin's beetroot and redcurrant relish £19.95

tuna

seared Albacore Cornish tuna, skordillia, caper berries, preserved lemon and parsley £15.95

mackerel

seared Loch Long mackerel with girolle chanterelle mushrooms, broad beans, razor clams and sautéed potatoes £15.95

chicken

corn fed chicken with sweet potato, smokey aubergine, green beans and dukka £15.95

Cheese and Dessert

cheese by Ian J Mellis

Isle of Mull cheddar, Glava brie and Dunsyre blue, lavoche, oatcakes and homemade chutney
£8.50

chocolate and orange fondant

hot chocolate and orange fondant with marmalade ice cream

peaches

grilled peaches and lavender syrup with crème fraiche and almond cookies

gooseberry

gooseberry and elderflower fool with shortbread

summer fruits

brioche summer pudding with blackcurrant ripple ice cream

all desserts £ 6.50

Our menus change to reflect what is in season, therefore some ingredients may become unavailable and will be replaced with a suitable alternative. Food is cooked to order may therefore necessitate a short wait.

Please note that we will add a discretionary service charge of 10% to your bill.