

Draught

Estrella Galicia 4.7%
Craft Pilsner 4.8%
Belhaven Best 3.2%
East Coast IPA 4%
Trade Winds 4.3%



K N O C K O M I E

"A great little inn"

Local Drams

Benromach 10 YO
Benromach 15YO

Local Gins

Red Door
Eight Lands

TO START

Caramelised Apple and Black Pudding with a Whisky and Wholegrain Mustard Cream

Smoked Salmon and Dill Cream Cheese Roulade on a bed of rocket and a Caper Salsa Verde Dressing

Fresh Herb and Chickpea Falafel Quenelles on a bed of baby leaf salad, accompanied by Carrot and Chilli Puree, fresh Tahini and Greek Yogurt Tzatziki (V)

THE MIDDLE

Stuffed Breast of Lamb in a Blueberry and Red Wine reduction, served with Balsamic baked Heritage Carrots and crushed garlic and mint New Potatoes

Steamed Halibut on a bed of Ginger and Leeks with a creamy Miso Sauce, Charred Tender stem Broccoli, Baby New Potatoes and Red Cabbage

Roast Pork Loin in an Apricot and Brandy Glaze, Sweet Potato and Butterbean medley, Pickled red Cabbage and Tomato Vinaigrette

Vegetable and Four Cheese Bake, served with toasted garlic-infused Bread, and a Lemon and Pepper Watercress Salad (V)

TO FINISH

Pears Belle Helene - pears served with Vanilla Ice Cream and a velvet Chocolate Sauce

Affogato - Vanilla Ice Cream topped with chopped Roasted Hazelnuts and drizzled with fresh Espresso Coffee

Vanilla Crème Brulee, Scottish Raspberries with Ginger Biscuits

Selection of Ice Creams and Sorbets

A selection of Scottish Cheeses and Biscuits (£3.00 supplement)

2 courses £29.50
3 courses £34.50

Allergens – Please ask a member of staff for information – some products may **not** be suitable for those with allergies