



Kilmarnock Arms

HOTEL | RESTAURANT | BAR

Table d'hôte Menu

Soup of the Day

crusty bread

Chicken Liver Pate

red onion marmalade & brioche

Cullen Skink

highly recommended traditional fish soup

Moules Marinere

mussels in a white wine cream sauce

Haggis Fritters

sweet chilli sauce

Breaded Brie

plum chutney

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Rob Roy Chicken

on a bed of haggis with a mushroom, whole grain mustard and whisky cream sauce

Smoked Haddock Risotto

sticky, creamy risotto topped with poached egg and Parmesan

Scottish Rump Steak

mushrooms, grilled tomato, onion rings and chips

Lasagne

traditional recipe topped with Parmesan and garlic bread

Pan Fried Salmon Steak

with herb new potatoes and dill cream sauce

Vegetable au Gratin

broccoli, baby corn and cauliflower in a rich creamy cheese sauce

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Crème Brûlée

homemade shortbread

Chocolate Puddle Pudding

cream or ice cream

Lemon Tart

cream or ice cream

Assorted Sorbet

fresh fruits

Sticky Toffee Pudding

cream or ice cream

Cheese Plate

oatcakes

2 courses for £16

3 courses for £19