

THE KINTYRE

RESTAURANT + BAR

A CULINARY ESCAPE

FIRST COURSE

Slow-Cooked Hop-Fed Pig Cheek, Truffle Gnocchi, Bramble Vinaigrette

Glen Scotia-Cured Gigha Halibut, Beetroot and Sweet Pimento Relish,
Parsley Burnt Treacle Bread

A Pressing of Salsify, Tomato, Cucumber and Celeriac, Kohlrabi,
Remoulade, Gin-Soaked Squash

SECOND COURSE

8-Hour Poached Blade of Highland Beef, Rosemary Fondant Potato,
Root Vegetable and Oxtail Spring Roll, Cauliflower Purée

Baked cod, King Prawn, Pesto, Garlic and Chorizo Linguine,
Champagne Sabayon

Breast of Pheasant, Cider Confit Leg, Maple-Baked Sweet Potato,
Scottish Chanterelles, Aubergine Caviar

Pumpkin, Parsnip and Sun-Blushed Tomato Risotto, Edible Flower
Salad, Root Vegetable and Parmesan Crisps

THIRD COURSE

Rose Water Ice Cream, Turkish Delight, Pistachio Tuile

Dark Chocolate Tart, Bramble and Whisky Ice Cream, Cherry Compote

Selection of Inverloch Cheeses, Campbeltown Rusks, Highland
Crackers, Chutney and Frozen Grapes

Food Allergies, Intolerances and Food Borne Illness: Please inform your server before ordering if a person in your party has a food allergy or intolerance. All food is prepared in an area where allergens may be present. Before ordering food and drinks please speak to our staff if you want to know about our ingredients. Consuming raw or undercooked meats, poultry, shellfish and egg may increase your risk of food borne illness.



SOUTHWORTH
Europe