

Starters

GOATS CHEESE & HOT HONEY

Whipped goat's cheese, roast red peppers & n'duja on chargrilled sourdough with a hot honey drizzle

£7.95

CULLEN SKINK

Traditional Cullen skink, served with freshly baked bread

£8.95

CHEF'S SOUP OF THE DAY

Freshly baked bread

£6.95

HAGGIS PITHIVIER

Ayrshire haggis, potato & turnip encased in puff pastry and served with peppercorn sauce

£8.95

CRISPY TEMPURA

Prawn, chicken or vegetable in a light tempura batter served with sweet chilli sauce

£9.95/£8.95/£7.95

WILD MUSHROOMS, SOFT POACHED HEN'S EGG & BRIOCHE (V)

Medley of wild mushrooms, garlic & herb butter & smoked paprika on toasted brioche, topped with a soft poached hen's egg

£7.95

HOMEMADE CHICKEN LIVER PARFAIT

Caramelised red onion chutney, mini leaf salad, toasted brioche

£7.95

BANG BANG CAULIFLOWER (V)

Cauliflower florets in a peanut, coconut & chilli marinade, Asian salad of shredded cabbage, red pepper, carrot, fresh chilli, coriander & crunchy peanuts

£7.95

BANG BANG PRAWNS

Crispy prawns in a peanut, coconut & chilli marinade, Asian salad of shredded cabbage, red pepper, carrot, fresh chilli, coriander & crunchy peanuts

£9.95

HUMMUS & FLATBREAD (V)

Creamy hummus topped with tandoori roasted chickpeas and served with homemade flatbread

£6.95 Add lamb Kofta for £3.95

A La Carte

KIRKTON BEEF WELLINGTON

5oz J Nisbet of Sorn Mains Farm fillet steak wrapped in haggis & puff pastry, root vegetables, dauphinoise potatoes, peppercorn sauce

£28.95

PAN FRIED SEABASS

Mussels, saffron new potatoes, pak choi & a light coconut curry velouté finished with coriander oil

£22.95

SOY & HONEY SPICED BREAST OF DUCK

Roast plum, sweet potato fondant, spiced carrot puree, raspberry & cardamon duck jus

£22.95

FRENCH TRIMMED ROSEMARY & THYME CHICKEN

Chicken breast stuffed with rosemary & thyme mousse, creamed potatoes, chateau garlic & rosemary potatoes, charred sweetcorn, chicken jus

£18.95

GOAN STYLE FISH CURRY

Pilau rice, tomato & coconut-based sauce with fresh fish of the day, served with poppadom's

£19.95

PORK CHOP, HISPI CABBAGE, APPLE

Pan fried pork chop, charred hispi cabbage, creamed potatoes, apple chutney & cider sauce

£19.95

ROAST LOIN OF VENISON

Mini game pie, butternut squash fondant, sweet potato puree, red wine salsify, cavolo nero and a pickled black berry jus

£28.95

GNOCCHI (V)

Homemade potato gnocchi, roast butternut squash, squash puree, crumbled goat's cheese, sage crisp

£18.95

BEEF STROGANOFF

Pan fried strips of beef bound in a cream, brandy & wild mushroom sauce, rice, sour cream, smoked paprika & homemade flatbread

£22.95

Food Allergens and Intolerances

All our products are made with ingredients that contain allergens please speak to a member of our team who will be happy to discuss your requirements.

Most of our dishes without the (gf) symbol can be made gluten free if you just ask your server before ordering we will be happy to accommodate your requirements.

Kirkton Classics

BREAST OF CHICKEN OR VEGETABLE CURRY

Homemade curry sauce, pilau rice, mini naan bread

£16.95/£15.95

FISH & CHIPS

Fillet of haddock cooked in our own beer batter or crunchy breadcrumbs, hand cut chips, mushy peas, homemade tartare sauce, lemon

£16.95

KIRKTON INN STEAK PIE

Braised beef in a rich gravy topped with puff pastry, creamed potatoes, buttered peas & carrots

£16.95

CHICKEN OR VEGETABLE FAJITAS

Strips of chicken, peppers & onions tossed in a fajita spice & rich tomato sauce with tortilla wraps, sour cream, salsa and cheese

£16.95/£15.95

CHICKEN BOSCAIOLA

Pan fried chicken in a garlic, mushroom cream sauce, served with linguine

£16.95

BEEF BOURGUIGNON

Braised featherblade of beef slow cooked with red wine, mushroom, carrot & bacon sauce, served with creamed potatoes

£16.95

KIRKTON STEAK BURGER

Steak beef burger in a brioche bun, Applewood smoked cheese, baby gem lettuce, tomato, dill pickle, tomato & chilli relish, served with a side of fries

£16.95

CHICKEN & SMOKED AYRSHIRE HAM PIE

Chicken, smoked ham hock, leeks & Arran mustard cream sauce, puff pastry top and creamed potatoes, butter peas and carrots

£16.95

CAULIFLOWER STEAK

Tandoori spiced roast cauliflower, tandoori chickpeas, rice with coriander, pepper & red onion, homemade curry sauce & poppadom's

£15.95

Sides

Hand Cut Chips	£4.95	Beer Battered Onion Rings	£4.95
Plain Fries	£3.95	Seasonal Vegetables	£4.95
Chilli & Cheese Fries	£4.95	Garlic Ciabatta	£3.95
Cajun Fries	£4.95	Cheesy Garlic Ciabatta	£4.95

Desserts

WARM STUFFED COOKIE DOUGH

With vanilla ice cream
Raspberry & White Chocolate
Or
Caramel
£8.95

HOMEMADE STICKY TOFFEE PUDDING

Butterscotch sauce, vanilla ice cream
£8.95

HAZELNUT PRALINE CHOCOLATE FONDANT

Chocolate sponge with an oozy hazelnut chocolate centre, vanilla ice cream
£8.95

CRANACHAN

Honeyed oats, whisky infused Chantilly cream, raspberry coulis,
fresh raspberries, raspberry sorbet
£7.95

WARM SPICED BANANA CAKE

Honeycomb, caramelised banana, vanilla ice cream
£7.95

RHUBARB BAKED ALASKA

Genoise sponge, rhubarb ice cream, blow torched meringue, rhubarb compote
£8.95

HOMEMADE CHEESECAKE

Chef's cheesecake of the day served with accompanying ice cream
£7.95

CINNAMON SPICED APPLE CRUMBLE

Served with warm crème anglaise
£8.95

CRÈME BRÛLÉE

Rich & creamy set custard topped with a layer of caramelised crunchy topping,
served with homemade shortbread
£7.95

CHEESEBOARD, SELECTION OF SCOTTISH CHEESE

Cheddar, goats, blue, brie, fine arran oatcakes, sweet onion chutney,
grape & apple salad
£9.95