

## A la Carte Menu

### Starters

#### Salmon Fishcakes

Flaked salmon, sweet potato and fragrant coriander encased in golden breadcrumbs garnished with mixed leaves accompanied by tartar sauce  
£5.95

#### Black Pudding Stack

Black pudding rested on a bed of creamy mashed potato drizzled with a creamy peppercorn sauce  
£4.95

#### Goats Cheese Bruschetta

Warm goats cheese, sun blushed tomatoes, caramelised onions and peppery rocket seated on freshly toasted bread  
£4.25

#### King Scallop and Chorizo Salad

King scallops and chorizo sausage with a mixed bean salad and dressed mixed leaves  
£7.25

#### Chicken Liver Pate

Crisp Melba toast with a rich chicken liver pate and Cumberland sauce  
£4.95

#### Vegetable Anti Pasti

Feta cheese, olives, and sun blushed tomatoes, quenelle of hummus with pita bread and roasted red pepper and tomato sauce served with wild rocket salad  
£4.95

#### Smoked Salmon and Greenland Prawns

Smoked salmon and Greenland prawns served with fresh salad and aioli sauce  
£5.95

#### Asparagus Crostini

Asparagus tips nestled on fresh toasted bread accompanied by stilton and walnuts finished with truffle oil  
£4.10

# A la Carte Menu

## Main Courses

### Balmoral Chicken

A supreme of chicken stuffed with Scottish haggis then wrapped in Parma ham enveloped in a whisky, wholegrain mustard and honey sauce served with green vegetables

**£12.95**

### Smoked Salmon and King Prawn Linguini

Atlantic salmon and king prawns with fresh linguini pasta in a cream sauce

**£9.95**

### Mediterranean Chicken Risotto

Supreme of chicken resting on a roasted Mediterranean vegetable and wild garlic risotto, sprinkled with crisp pancetta and parmesan shavings

**£12.95**

### Duo of Pork

Pork belly and pork fillet settled on a bed of creamy parsnip mash served with a cider and tarragon jus

**£13.95**

### Duo of Lamb

Confit and rack of lamb served with crushed, herby new potatoes, wilted spinach and asparagus tips finished with a fruits of the forest jus

**£15.95**

### Blacksmiths Beef

Fillets of steak steeped in paprika, capsicum, wild mushroom, whisky and cream sauce served with fondant potato and fresh green vegetables

**£15.95**

### **Moroccan Lamb Shank**

Slow roasted lamb in a mildly spiced tomato, chickpea and roasted pepper sauce served with couscous and minted yoghurt

**£14.95**

### **Venison Pie**

Slow cooked highland venison with cranberries and a rich red wine gravy accompanied by roasted root vegetables and dauphinoise potato

**£13.95**

### **Sea Bass**

Sea Bass married with seared scallops and laced with almond butter served with green vegetables and new potatoes

**£13.95**

### **Stuffed Roasted Peppers (v)**

Roasted peppers crammed with roast root vegetables, couscous, crumbly feta cheese, sun blushed tomatoes and olives

**£8.95**

### **Salmon Ratatouille**

Rustic ratatouille crowned with roasted salmon served alongside sliced sautéed potato

**£10.95**

### **Open Roast Root Vegetable Lasagne (v)**

Roasted root vegetables layered amongst fresh pasta and drenched in a rich tomato sauce served with fresh salad and garlic bread

**£9.95**

**NKH Restaurant**

**A La Carte Menu**

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**We hope you like our  
A La Carte selection  
On our restaurant menu**

**\*\***

**All of the dishes on our a la Carte menu  
Have been selected personally by our Head Chef  
And they are all made up in our kitchen using only the  
finest locally sourced fresh**

**Meat and Vegetables**

**Thank you for choosing to dine in our restaurant at  
the hotel**

**\*\***

**Please enjoy your dining experience with us and we  
would like to have your feedback about your meal be  
it complimentary or otherwise.**

**At**

**[www.bwfeedback.com](http://www.bwfeedback.com)**