



THE KNOWES HOTEL

RESTAURANT AND FUNCTION SUITE



STARTERS

Chef's Freshly Prepared Soup of the Day with Crusty Bread	£4.95
Creamy Cullen Skink with Fresh Crusty Bread	£6.95
Honeydew Melon, Sliced Pineapple, Watermelon, Mandarin Sorbet (V)	£6.50
Cullen Skink Risotto, Poached Egg, Bacon Salt, Crispy Potato	£7.95
Chicken Liver, Smoked Chicken and Parma Ham Terrine, Caramelized Red onion Chutney, Brioche Toast	£6.95
Baked Crispy Langoustine, Shredded Thai Slaw, Chipotle Sauce, Balsamic glaze	£9.95
Panko Breaded Scotch Egg, Stornoway Black Pudding, Toasted Muffin, Red Onion Chutney, Hollandaise Sauce	£7.95
The Knowes Hotel Classic Prawn Cocktail	£8.95
Banff Bay, Hand Caught and Picked Crab 3 ways- White Crab and Apple Salad, Crab Cake with Puy Lentil, Crab Bisque	£9.95

Some of our Dishes may contain traces of nuts. We take the utmost care to ensure that all dietary requests are met. If you have any special dietary requirements, please ask.

For full allergen information please ask a member of staff.

Due to sourcing we cannot guarantee that any item will be 100% allergen free

All our dishes are freshly prepared in our Kitchen. We ask for your patience at busy times.

MAIN COURSE

Everyday Favourites

Our Own Hand Breaded Monkfish Scampi, Homemade Tartare Sauce, Side Salad, Hand Cut Chips	£16.95
Oven Baked Lasagne, Garlic bread, Side Salad, Hand Cut Chips	£13.95
Freshly Battered or Panko Breaded Fillet of Haddock, Tartare Sauce, Side Salad, Hand Cut Chips	£14.95
Katsu Crispy Chicken Breast, Katsu Sauce, Onion Seed Salad Naan Bread, Basmati Rice	£13.95
Half Rice /Half chips	£14.95
Beef Steak & Haggis Pie, Seasonal Vegetables, Creamy Mash	£14.95
Freshly Battered Chicken Fillets, Hand Cut Chips, Seasonal Salad, Sweet Chilli Sauce	£13.95
Roast Silverside of Beef, Yorkshire Pudding, Roast Vegetables, Seasonal Roast and New Potatoes, Gravy	£14.95

Vegetarian Options

Vegetable Katsu Curry (Vegan) Naan Bread, Basmati Rice	£12.95
Half Rice /Half chips	£13.95
Vegan Chickpea and Spinach Burger, Avocado Mayo, Pretzel Bun, Red Onion Chutney, Side Salad, French Fries (vegan)	£13.50
Three Cheese Macaroni Au Gratin, Garlic Bread, Hand Cut Chips	£11.95



From the Land

Beef

Beef Three Ways- Slow Braised Feather Blade, Beef Shin Pie,
Seared Fillet Medallion, Beef Jus, Roasted Carrot

£23.95

Venison

Pan Roasted Tenderloin Venison Fillet, Haggis Bon Bon, Venison Game Cottage Pie,
Butternut Squash Puree, Braised Savoy Cabbage

£23.95

Duck

Pan Seared Duck Breast, Turmeric Roasted New Potatoes, Baby Beetroot, Red
Cabbage Puree, Orange Gel, Kentucky Cauliflower

£21.95

From the Sea

Haddock

Baked Haddock Fillet, Crab Crust, Garden Pea Risotto, New Potatoes, Baby Carrot,
Samphire, Seasonal Greens

£18.95

Salmon

Grilled Salmon, Leek and Potato Mash, White Wine and Chive Sauce, Season Veg
and Potatoes

£18.95

Lemon Sole

Poached Lemon Sole, Smoked Haddock Potato Cake, Wilted Seasonal Vegetables,
Cheddar Sauce

£20.95

From the Chef's Contemporary Chargrill

All our meats are locally sourced by John Stewart Quality Butcher and Forbes Raeburn of Huntly. Our suppliers take great pride in their locally sourced native beef. Ensuring their cattle is grass fed and dry aged for a minimum 30 days.

Beef & Langoustine "Surf & Turf"

Pan Seared Canon of Rump, Crispy Langoustine, Wilted Greens, Parmesan & Truffle Oil Potato Fries, Choice of Sauce
£32.95

Fillet Steak 8oz

£31.95

Sirloin Steak 8oz

£28.95

All steaks served with Tomato, Mushroom, Onion Ring and hand cut chips or sweet potato fries.
Sauce £2 Peppercorn, Diane, Drambuie, Blue Cheese

Our Handmade Burgers

Hamish £14.95

6oz Handmade Steak Burger, Scottish Haggis, Bacon, Cheddar Cheese, Onion Ring, Brioche Bun

Buttermilk Chick £14.95

Buttermilk Fried Chicken, Sriracha Glaze, Spicy Slaw, Monterey Jack Cheese, Side Salad, Brioche Bun

Aled £14.95

6oz Handmade Steak Burger, BBQ Pulled Pork, Monterey Jack Cheese, Brioche Bun

The Stornoway £14.95

6oz Handmade Steak Burger, Stornoway Black Pudding, Guinness Onions, Blue Cheese, Brioche Bun

All served with hand cut chips, side salad and slaw

Side Orders

Hand Cut Chips £3.00 Sweet Potato Fries £3.00 Wilted Greens £3.00
Parmesan & Truffle Oil Fries £3.95 Beer Battered Onion Rings £3.50



The Finishing Touch

The Knowes Sticky Toffee Pudding, Vanilla Pod Ice Cream	£6.95
Chilled Caramel Tart, Banana and Salted Caramel Ice Cream, Chocolate Soil, Scottish Raspberries	£6.95
Chefs' Cheesecake of the Day	£6.95
Vanilla Pod Pannacotta , Strawberry Gel, Meringue, Summer Berries	£6.95
Torched Pineapple Cake, Passionfruit Mousse, Coconut Ice Cream, Mango and mint salsa	£6.95
Slate of Scottish Cheese and Biscuits & Chutney	£7.95
Speciality Coffees Topped with Double Cream Drambuie, Cointreau, Baileys, Jameson's, Tia Maria, Cognac	£6.95

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Milk, Cream & Butter

The Graham Family Dairy have been dairy farming for five generations, they are a large company supplying all over Scotland. We are pleased to have their support for our Dairy Produce.

Ice Cream

Simpsons Buckie is a family owned and run, ice cream manufacturing business in Buckie, a historic fishing town in the North East of Scotland. They've been making luxury, award winning Ice Cream since 1995. We are delighted to serve their Ice Cream at the Knowes Hotel.