



THE KNOWES HOTEL

RESTAURANT AND FUNCTION SUITE



STARTERS

Chef's Freshly Prepared Soup of the Day with Crusty Bread	£6.50
Chicken Liver Parfait and Smoked Chicken Terrine, Red Onion Chutney, Toasted Brioche	£8.95
Creamy Cullen Skink with Fresh Crusty Bread	£7.95
Seasonal Melon, Winter Berry sorbet, Raspberry Caviar pearls, Lemon & Star Anise marinated Clementine (V)	£7.95
Cullen Skink Risotto, Bacon Salt, Poached Egg, Crispy Potato	£9.95
Thai Salmon Croquette, Chorizo Slaw, Chilli Oil, Hollandaise Sauce	£9.95
Panko Breaded Camembert Fritter, Stornoway Black Pudding, Red Onion Chutney, Toasted Muffin, Cranberry Gel	£9.95
The Knowes Hotel Classic Prawn Cocktail with Multi Seed Brown Bread	£10.95
Baked Crispy Langoustine, Sesame Prawn Toast, Sweet Potato & Chilli Puree	£12.95
Panko Breaded Quail Scotch Egg, Black Pudding Pomme Puree, Parsnip Crisp, Peppercorn Sauce	£10.95

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

Chicken Corden Bleu, Linguine Pasta, Roasted Cauliflower Cheese	£18.95
Our Own Hand Breaded Monkfish Scampi, Homemade Tartare Sauce, Side Salad, Hand Cut Chips	£21.95
Oven Baked Lasagne, Garlic bread, Side Salad, Hand Cut Chips	£17.95
Freshly Battered or Panko Breaded Fillet of Haddock, Tartare Sauce, Side Salad, Hand Cut Chips	£17.95
Thai Green Chicken Curry, Basmati Rice, Spiced Onions, Naan Bread	£17.95
Half Rice /Half chips	£18.95
Baked Beef Steak & Haggis Pie, Creamy Leek Mash Potatoes, Seasonal Vegetables	£18.95
Freshly Battered Chicken Fillets, Egg Fried Rice, Sweet & Sour Sauce	£17.95
Half Rice /Half chips	£18.95
Roast Silverside of Beef, Yorkshire Pudding, Roast Vegetables, Seasonal Roast & New Potatoes, Gravy	£18.95

Vegetarian Options

Tempura Vegetables, Egg Fried Rice, Sweet & Sour Sauce	£15.95
Half Rice /Half chips	£16.95
Vegan Chickpea and Spinach Burger, Avocado Mayo, Pretzel Bun, Red Onion Chutney, Side Salad, French Fries (vegan)	£15.95
Vegetable Thai Green Curry, Basmati Rice, Poppadoms(Vegan)	£15.95
Half Rice /Half chips	£16.95
Three Cheese Macaroni au Gratin, Garlic Bread, Hand cut Chips	£14.95



From the Land

Beef

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

£25.95

Venison

Pan Roasted Venison Tenderloin, Venison Shoulder Hotpot, Butternut Squash
Puree, Broad Beans, Beetroot Gel, Young Carrot

£25.95

Pork

Duo of Pork Fillet and Pig Cheek, Grain Mustard Mash, Haggis Bon Bon, Braised Red
Cabbage, Cider and Soy Reduction, Parsnip Crisp, Carrot

£25.95

From the Sea

Haddock Kiev

Baked Haddock Kiev Stuffed with Garlic Butter, Smoked Haddock Gratin Potato,
Baby Carrot, Seasonal Greens, White Wine Sauce

£23.95

Salmon

Salmon Pastry Lattice, Grain Mustard Mash, Tender stem Broccoli, Seasonal Greens,
Baby Carrot, Chive Beurre Blanc

£24.95

Lemon Sole

Oven Poached Lemon Sole, Leek Potato Cake. Wilted Greens, Fried Leek, Cheddar
Cheese Sauce

£26.95

All our seafood & shellfish is locally sourced by Inshore Fish Supply, Macduff. Nordic Seafoods, Fraserburgh & Downie's of Whitehills. We take great pride in using local suppliers. Freshly landed and straight to the plate.

From the Chef's Contemporary Chargrill

All our meats are locally sourced by John Stewart Quality Butcher. 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.

The Classic Rosini

8oz Fillet Steak, Parmesan Truffle Fries, Root Vegetables, Pate Crouton,
Madeira Sauce
£39.95

Fillet Steak 8oz
£37.95

Sirloin Steak 8oz
£31.95

All steaks served with Tomato, Mushroom, Onion Ring, and hand cut chips or sweet potato fries.
Sauce £3.50 Peppercorn, Diane, Drambaie, Blue Cheese

Our **Handmade Burgers** - All served with side salad, slaw & a choice of either
Handcut Chips, French Fries or Sweet Potato Fries

Hamish £17.95

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

Kentucky £17.95

Southern Fried Honey & Chilli Chicken Burger, Monterey Jack Cheese,
Red Cabbage Slaw, Brioche Bun

Aled £17.95

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

Omar £17.95

6oz Handmade Moroccan Lamb Burger, Cucumber Raita, Fried Shallots, Brioche
Bun

Side Orders

Hand Cut Chips £4 French Fries £4 Sweet Potato Fries £4 Wilted Greens £4
Parmesan & Truffle Oil Fries £4.50 Beer Battered Onion Rings £4



The Finishing Touch

“ Smores” Chocolate and Cherry Tart, Cherry Ice cream, Chocolate Fudge Sauce	£8.95
Textures of Raspberry, Meringue, Chantilly Cream, Toffee Honeycomb Ice Cream	£8.95
Passionfruit & Star Anise Crème Brulee, Homemade Shortbread	£8.95
Lemon Tart, Italian Meringue, Bramble Sorbet	£8.95
The Knowes Sticky Toffee Pudding, Vanilla Pod Ice Cream	£8.95
Chefs’ Cheesecake of the Day	£8.95
Slate of Scottish Cheese and Biscuits & Chutney	£9.95
Various Simpsons Ice Cream – Vanilla, Strawberry, Chocolate, Mint Chocolate Chip, Toffee Honeycomb, Bramble Sorbet, Salted Caramel 1 Scoop - £2.95 2 Scoops - £4.95 3 Scoops - £6.95	
Speciality Coffees Topped with Double Cream Drambuie, Cointreau, Baileys, Jameson’s, Tia Maria, Cognac	£9.10

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Our Milk, Cream & Butter, Fruit & Vegetables are all supplied by *Mark Murphy, Scotland*

Simpsons 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.