



THE KNOWES HOTEL

RESTAURANT AND FUNCTION SUITE



STARTERS

Chef's Freshly Prepared Soup of the Day with White or Brown Multiseed Bloomer	£6.95
Chicken Liver Parfait and Smoked Chicken Terrine, Red Onion Chutney, Toasted Brioche	£9.50
Creamy Cullen Skink with White Bloomer or Multiseed Bread	£8.95
Seasonal Melon and Pineapple, Bramble Sorbet, Raspberry Caviar pearls	£8.95
Cullen Skink Risotto, Bacon Salt, Poached Egg, Crispy Potato	£10.95
Handmade Duck Spring Rolls, Sweet Chilli Sauce, Thai Slaw, Balsamic Glaze, Hoisin Sauce	£9.95
Panko Breaded Quail Scotch Egg, Stornoway Black Pudding, Toasted Muffin, Hollandaise Sauce	£10.95
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

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

Roast Chicken, Haggis Bon Bon, Roast Vegetables, Seasonal Roast & New Potatoes, Drambuie Sauce	£19.95
Our Own Hand Breaded Monkfish Scampi, Homemade Tartare Sauce, Side Salad, Hand Cut Chips	£24.95
Oven Baked Lasagne, Garlic bread, Side Salad, Hand Cut Chips	£18.95
Freshly Battered or Panko Breaded Fillet of Haddock, Tartare Sauce, Side Salad, Hand Cut Chips	£19.95
Katsu Crispy Chicken Breast, Katsu Sauce, Onion Seed Salad, Basmati Rice, Naan Bread	£18.95
Half Rice /Half chips	£19.95
Baked Beef Steak & Haggis Pie, Creamy Leek Mash Potatoes, Seasonal Vegetables	£19.95
Freshly Battered Chicken Fillets, Handcut Chips, Side Salad Sweet Chilli Sauce	£18.95
Roast Silverside of Beef, Yorkshire Pudding, Roast Vegetables, Seasonal Roast & New Potatoes, Gravy	£19.95

Vegetarian Options

Vegan Chickpea and Spinach Burger, Avocado Mayo, Pretzel Bun, Red Onion Chutney, Side Salad, French Fries (vegan)	£17.95
Katsu Crispy Cauliflower, Katsu Sauce, Basmati Rice, Onion Seed Salad, Naan Bread (Vegan)	£17.95
Half Rice /Half chips	£18.95
Three Cheese Macaroni au Gratin, Garlic Bread, Hand cut Chips	£16.95



From the Land

Beef

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

£27.95

Duck

Pan Seared Duck Breast, Hasselback Potatoes, Carrot and Star Anise Puree, Grilled
Kentucky Cauliflower, Greens, Honey and Soy Reduction

£26.95

Duo of Pork

Pan Roasted Pork Fillet, Pork Cheek Pithivier, Braised Savoy Cabbage with Bacon,
Seasonal Green, Baby Carrot, Leek Mash, Peppercorn Sauce

£27.95

From the Sea

Salmon

Oven Baked Salmon , Leek Mash, Broccoli, Seasonal Greens, Baby Carrot,
Chive Beurre Blanc

£25.95

Haddock

Oven Poached Haddock, Garden Pea Risotto, Baby Carrot, Seasonal Greens,
New Potatoes

£24.95

Lemon Sole

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 and Millers of Speyside. 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

£42.95

Fillet Steak 8oz
£40.95

Sirloin Steak 8oz
£33.95

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

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

Parmesan Truffle Fries- Add £2

Hamish £19.95

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

Kentucky £19.95

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

Aled £19.95

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

Applejack £19.95

6oz Handmade Pork and Apple Burger, Caramelised Onion, Smoked Apple Wood
Cheese, Brioche Bun

Side Orders

Hand Cut Chips £4.5 French Fries £4.5 Sweet Potato Fries £4.5 Wilted Green £4.50
Parmesan & Truffle Oil Fries £5.50 Beer Battered Onion Rings £4.50



The Finishing Touch

Chocolate Guinness Cake, Frozen Milk Chocolate Mousse, Caramel & Vanilla Paris Brest	£9.95
Warm Banana Cake, Salted Caramel Ice Cream, Caramelized Banana, Chocolate Granola	£9.95
Homemade Vanilla Pod Crème Brulée, Homemade Shortbread	£9.95
The Knowes Sticky Toffee Pudding, Vanilla Pod Ice Cream	£8.95
Pineapple and Coconut Pavlova, Mango Sorbet, Mango Sauce	£9.95
Chefs' Cheesecake of the Day	£9.95
Slate of Scottish Cheese and Biscuits & Chutney	£10.95
Various Simpsons Ice Cream – Vanilla, Strawberry, Chocolate, Mint Chocolate Chip, Toffee Honeycomb, Bramble Sorbet, Mango Sorbet 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	£9.25

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.

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.