Knockinaam Lodge

Sample Dinner Menu

• The Shore •
54° 50′ 30″ N, 05° 07′ 01″ W
West Coast Halibut - Preserved Strawberry - Amalfi Lemon
Veigadares, Alberino, Rias Baixas, Spain

• The Farm •
54° 49′ 29″ N, 05° 04′ 56″ W
Tea and Toast
The Gypsy Grenachel/Syrah, Stellenbosch, South Africa

• The Fisherman •
54° 50′ 30″ N, 05° 07′ 01″ W
Wild Sea Bass - Garden Squash - Shetland Mussels
Domaine Lefalive, Macon-Verze, Burgundy, France

• The Gamekeeper •
52° 49′ 23″ N, 01° 27′ 14″ W
St Brides Duck - Blueberry - Carrot
Domaine du Pelican Pinot Noir, Jura, France

• The Dairy •
57° 48′ 58″N, 04° 03′ 38″ W
Selection of Scottish Artisan Cheeses
(Optional Course £15)

• The Meadow •
54° 49′ 29″ N, 05° 04′ 56″ W
Knockraich Crowdie - Elderflower
Blackcurrant Leaf

• The Hedgerow •
54° 49′ 31″ N, 05° 04′ 54″ W
Okinawa Sugar - Garden Rosehip - Pink Peppercorn
Dona Antonia 20 -year-old Tawny, Portugal

Wine Flight £90

Knockinaam Lodge

Sample Dinner Menu

• The Garden •
54° 49′ 29″ N, 05° 04′ 56″ W
Garden Beetroot - Elrick Log - Preserved Whitecurrant
Domaine du Nozay Sancerre, Loire, France

• The Fisherman •
54° 49′ 29″ N, 05° 04′ 56″ W
Portpatrick Lobster - Nasturtium
Pol Roger Brut Reserve, Champagne, France

• The Shore •
57° 30′ 48″ N, 01° 47′ 03″ W
Peterhead Halibut - Courgette - Arbroath Smokie
KC2 Chardonnay, Whitewolfe Estate, England

• The Butcher •
54° 56′ 26.08″ N, 03° 55′ 49.42″ W
Galloway Beef Sirloin - Black Garlic - Hen of the Woods
Bogle Vineyards Phantom, California, USA

• The Dairy •
57° 48′ 58″N, 04° 03′ 38″ W
Selection of Scottish Artisan Cheeses
(Optional Course £15)

• The Meadow •
54° 49′ 29″ N, 05° 04′ 56″ W
Knockraich Crowdie - Meadowsweet
Lemon Verbena

• The Chocolatier •
45° 04′ 03.5″ N, 04° 50′ 52.35″ E
72% Valrhona Dark Chocolate - Black Fig
Minus8 Vinegar
PX Vintage, Jerez, Spain

Wine Flight £90