

# *TAYMOUTH RESTAURANT*

## **KENMORE HOTEL**

The Kenmore Hotel was first recorded as existing in 1572 so making it the "Oldest Inn" in Scotland.

The Campbell's of Glenorchy, after fierce clan wars, gained the lands of Balloch for helping capture the murderer of King James 1st.

By the 17th century the title of Earl of Breadalbane was created. Between 1717 and 1782 the 2nd Earl built Balloch House where the current Taymouth Castle stands. After much renovation the 3rd Earl and 1st Marquis of Breadalbane renamed Balloch House "Taymouth Castle".

By this time the Kenmore Hotel had seen a lot of changes, especially with the "Model" village of Kenmore being built around the Hotel in 1760 and the Kenmore Bridge reaching completion in 1774.

The Kenmore Hotel has had many famous visitors, including Robert Burns. Overcome by the beauty of the area, he wrote a poem on the chimney breast of the bar. Delighted by this gesture the owners of the hotel named the residents lounge "The Poets Bar" and it has remained ever since.

In the present times, the surrounding area remains unchanged. The splendour and beauty is available for all to see and patrons of the Kenmore Hotel can enjoy this whilst relaxing in the comfort of the log fires or while enjoying a meal in the Taymouth Restaurant.

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## **STARTERS**

### ***CULLEN SKINK***

traditional east coast broth with smoked haddock, potatoes and leeks

£5.85

### ***HOMEMADE SOUP OF THE DAY***

£3.55

### ***OAK SMOKED SCOTTISH SALMON***

with baby capers, black pepper, lemon and brown bread & butter

£5.75

### ***CHICKEN LIVER AND BRANDY PÂTÉ***

with cranberry and port compote, served with kenmore oatcakes

£5.50

### ***STACK OF BLACK PUDDING***

and caramelised apples with balsamic dressing

£5.75

### ***VENISON AND CRANBERRY SAUSAGES***

in puy lentil and vegetable broth

£5.75

### ***TARTLET OF ARTICHOKE***

with sun blushed tomato and feta cheese on a bed of wild rocket salad leaves

£5.25

### ***BUFFALO MOZZARELLA AND PLUM TOMATO SALAD***

with basil and truffle oil dressing

£4.95

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## **MAIN COURSES**

### ***SEAFOOD PLATTER***

poached salmon, smoked salmon, sweet pickled herring,  
smoked mackerel and prawns with granary bread

£14.25

### ***OVEN BAKED FILLET OF SCOTTISH SALMON***

set on a leek sauce

£12.50

### ***BREAST OF CORN FED CHICKEN***

wrapped in parma ham, presented on pearl barley & saffron risotto with veal jus

£11.65

### ***ROAST RACK OF HERB CRUSTED BLACK FACE LAMB***

on a bed of stir fried savoy cabbage

£14.95

### ***SEARED COLLOPS OF HIGHLAND VENISON***

on a cushion of sweet pickled red cabbage with red currant and bramble jus

£14.50

### ***FILLET OF SCOTCH BEEF***

layered with highland haggis and coated in rich whisky jus,  
served with fresh local vegetables and potatoes

£21.50

*(DBB supplement £6.50)*

### ***CHARGRILLED SIRLOIN STEAK***

with mushrooms, tomato and a bowl of hand cut chips

£17.25

*(DBB supplement £2.50)*

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## **MAIN COURSES**

### ***LOCAL GOATS CHEESE***

pan fried in a crispy couscous, served on tomato & red onion salsa  
with a crispy side salad

£10.50

### ***CHARGRILLED AUBERGINE GATEAU***

with a mediterranean vegetable ragout and toasted pine nuts

£10.50

## **LOCAL FAVOURITES**

### ***DEEP FRIED EAST COAST HADDOCK***

with a salad garnish and fries

£10.50

### ***BEEF STEAK AND ALE PIE***

with a crispy pastry top

£10.50

## **SIDE ORDERS**

### ***MIXED SALAD***

£2.95

### ***POTATO AND VEGETABLE PLATTER***

£2.30

### ***BOWL OF FRIES***

£2.30

### ***PEPPER SAUCE***

£2.00

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## **DESSERTS**

### ***CARAMELISED BAKED RICE PUDDING***

scented with vanilla pod and served with fresh pineapple & star anise compote  
and coconut ice cream

£5.25

### ***DEEP DISH BRAMLEY APPLE PIE***

with whipped cream and vanilla ice cream

£5.50

### ***STICKY TOFFEE PUDDING***

with rocher of ice cream and butterscotch sauce

£5.50

### ***WHITE CHOCOLATE AND MANGO CRÈME BRÛLÉE***

with amarette biscuits

£5.50

### ***TOWER OF HOMEMADE SHORTBREAD AND CRANACHAN ICE CREAM***

set on a pool of red berry coulis

£5.75

### ***GLAYVA MASCARPONE CREAM***

in dark chocolate crust and citrus slices with coffee kisses

£5.75

### ***SELECTION OF DAIRY ICE CREAMS***

£3.95

### ***SCOTTISH FARMHOUSE CHEESE***

with celery, grapes and biscuits

£6.25

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## **BEVERAGES**

### ***TEA PER POT***

pure camomile, earl grey, pure peppermint or cranberry, raspberry and elderflower infusion

from £1.80 to £2.00

### ***BLACK COFFEE***

filtered coffee from freshly ground beans

£2.00

### ***ESPRESSO***

a strong dark coffee, made in the traditional italian way

£2.30

### ***CAPPUCCINO***

a combination of real espresso, smoothed out with equal parts of steamed and frothy milk, sprinkled with chocolate

£2.30

### ***MACHIATTO***

an espresso topped with frothed milk

£5.75

### ***LATTE***

a layer coffee made from steamed milk, espresso and topped with a layer of frothed milk

£2.30

### ***HIGHLAND LATTE OR BAILEYS LATTE***

substitute the coffee for Scotland's own columba liqueur or baileys liqueur

£4.60

### ***HOT CHOCOLATE***

£2.30