



THE  
KAILYARD  
BY

*Nick Nairn*





# NICK NAIRN

## SCOTTISH CHEF, COOK SCHOOL OWNER, TV PRESENTER

Nick Nairn is a household name within Scotland and the UK. He was the youngest Scottish chef to win a Michelin star in the 1990's and has been a regular host on British TV programmes ever since, including Ready Steady Cook and Landward.

Nick also won the Scottish heat of the BBC series Great British Menu. He went on to cook a main course for the Queen for her official 80th birthday celebration. Nick has joined forces again with fellow chef and friend Paul Rankin for his latest TV series Paul and Nick's Big American Food Trip.

As well as running cook schools, Nick heads up The Kailyard restaurant on the 1st floor of DoubleTree by Hilton Dunblane Hydro. You won't be surprised to learn this is no ordinary hotel restaurant. Food is created with passion with a firm emphasis on fresh, locally sourced Scottish ingredients served in this warm intimate restaurant with stunning countryside views.

**We recommend you try Harrisa spiced, pan fried rump of Inverurie lamb or Nick's signature dish - pan fried Scrabster halibut.**



## SPECIAL OFFER

(offer not available on Fridays & Saturdays)

**Bring this leaflet to The Kailyard and enjoy two courses for the special price of £20 per person**

Browse our menus and book your table at [doubletreedunblane.com/kailyard](http://doubletreedunblane.com/kailyard)

Valid until December 2016. Excludes bank holidays and Christmas period. Cannot be used in conjunction with any other offer. Prices indicated do not include menu items with supplements.

