

v - Vegetarian df - Dairy Free gf - Gluten Free ve - Vegan
dfa - Dairy Free Available gfa - Gluten Free Available

À LA CARTE MENU

STARTERS

CHEF'S SOUP OF THE DAY 6

bread rolls (v df gfa)

PEA & MINT 'SCOTCH EGG' 8.5

poached egg wrapped in pea purée, mint & lilliput caper vinaigrette

HENDRICK'S GIN SALMON GRAVLAX 10.5

seaweed sourdough crisps, cucumber, wild garlic mayonnaise, confit lemon, dill leaves

TARTARE OF BEETROOT 8.5

lilliput capers, dill gherkins, flat parsley, plant mayonnaise, pickled ginger (ve, gfa)

WEST COAST SCALLOP 13

black pudding & pork belly, star anis carrot purée, madras crème fraîche

SMOKED CHICKEN & TRUFFLE PRESSE 10.5

lambs lettuce, pickled walnut, granny smith salad

MAIN COURSES

ROASTED DUCK BREAST 25

duck leg confit samosa, rhubarb chutney, tender stem broccoli, red currant jus

BEST END OF MORAYSHIRE LAMB 31

garlic & rosemary crust, potato fondant, black olive tapenade, ratatouille, baby artichokes, lamb jus

COFFEE ROASTED VENISON LOIN 26

beetroot & potato gratin, caramelised banana shallot, sautéed girolles, tonka bean jus

SCOTTISH HAKE 21

crispy skin, almond & parmesan crusts, chargrilled asparagus, nutmeg & parsley salad, cherry tomatoes, puy lentil, butter sauce & lemon quarter

BAKED RISOTTO GÂTEAU 19

basil & tomato fondue centre, chargrilled baby courgettes, smoked aubergine purée (ve, gf)

ROASTED SCOTTISH MONKFISH 26

saffron mussels sauce, sautéed chorizo & chickpea ragout, crispy red onion (contains nuts)

FROM THE GRILL

Sourced locally from Grant's of Speyside Butcher

28 DAY MATURED 8OZ FILLET STEAK 36

28 DAY MATURED 8OZ RIBEYE STEAK 26

28 DAY MATURED 8OZ SIRLOIN STEAK 26

FILLET OF SCOTTISH SALMON 19

CHAR-GRILLED CHICKEN BREAST 19

All grilled items served with flat mushroom, grilled tomato & side of chunky chips or a selection of seasonal vegetables (gf df)

SAUCES

Peppercorn 3

Arran Mustard 3

Béarnaise 3

SIDE ORDERS

Sautéed Garlic Button Mushrooms (gf) 4

Buttered Seasonal Vegetables (gf dfa) 4

Sweet Potato Fries (df) 4

Buttered New Potato (gf dfa) 4

DESSERTS

RASPBERRY & WHITE CHOCOLATE TARTLET 8.5

raspberry caramel crisps

DARK CHOCOLATE FONDANT 8.5

soft centre warm chocolate sponge with hazelnut ganache & lemon curd (v)

STRAWBERRY DELICE 8.5

Scottish strawberries dessert scented with elderflower

VANILLA CRÈME BRÛLÉE 8.5

homemade shortbread

STICKY TOFFEE PUDDING 8.5

caramel sauce, vanilla ice cream

HIGHLAND CHEESE PLATTER 12.5

chutney & highland oatcake (gfa)

LOUNGE MENU

BATTERED SCOTTISH HADDOCK 17

Chips ~ Peas ~ Tartare Sauce ~ Lemon (df)

KINGSMILLS BEEF BURGER 16

6 oz Beef Burger ~ Crispy Bacon ~ Cheddar Cheese ~ Chips

HAGGIS, NEEPS & TATTIES 12

Whisky Sauce

KINGSMILLS CLUB SANDWICH 14

Toasted White or Brown Farmhouse Bread Filled With Chargrilled Chicken ~ Bacon ~ Tomato ~ Lettuce ~ Free Range Egg Mayonnaise ~ French Fries

CAESAR SALAD 12

With Chicken Breast (gfa) 18

RICOTTA & SPINACH TORTELLINI 16

Basil tomato sauce

SANDWICHES

Served 10am till 6pm

6.50

Hand Carved Honey Roast Ham
Scottish Smoked Salmon & Cream Cheese
Rare Roast Sirloin of Beef & Horseradish
Coronation Chicken
Mull Cheddar & Red Onion Chutney (v)
Tuna & Red Onion Mayonnaise
Free Range Egg Mayonnaise (v)

All above sandwiches are deep filled served on white or brown farmhouse bread served with hand cooked crisps. Gluten free bread is available on request.

AFTERNOON TEA

Includes a selection of finger sandwiches:

Scottish Smoked Salmon & Cream Cheese, Roast Beef & Horseradish, Mature Cheddar & Red Onion

A selection of sweet treats:

Freshly Baked Scone Served With Galloway Strawberry Jam, Millionaire Shortbread, Slice of Toffee Cake, Passion Fruit & Meringue Shot Glass, Apricot Slice

Served with freshly brewed Damann Tea or Illy Coffee & complimentary top ups

Afternoon Tea 14.95

Afternoon Tea w/ a chilled glass of Prosecco 20.95

Afternoon Tea w/ a chilled glass of Champagne 22.95

We can offer vegan, gluten free and dairy free alternatives to our afternoon tea on request