

À LA CARTE MENU

STARTERS

CHEF'S SOUP OF THE DAY 6.50
bread roll (v df gfa)

ROASTED CAULIFLOWER WITH
RAS EL HANOUT SALAD 10
caramelised cauliflower purée, chickpeas & pomegranate (ve, gf)

SEAFOOD PLATTER 15
mussels, soused herring, hot smoked salmon, oysters & langoustine

CONNAGE DUNLOP CHEESE SOUFFLÉ 10
filo pastry, pickled walnut, leaf salad (v)

WEST COAST SCALLOP 14
black pudding & pork belly, star anise carrot purée, madras crème fraîche

SMOKED CHICKEN & TRUFFLE PRESSE 11
lamb lettuce, pickled walnut, granny smith salad

MAIN COURSES

SLOW OVEN COOKED BEEF 24
*caramelised celeriac purée, fondant potato, banana shallots,
tender stem broccoli, claret jus*

COFFEE ROASTED VENISON LOIN 28
*beetroot & potato gratin, caramelised banana shallot,
shimeji mushroom, tonka bean jus*

SLOW COOKED SCOTTISH LAMB SHOULDER 25
*potato gratin, broccoli purée, caramelized shallot,
courgette pearls, braising jus*

GRILLED WILD HAKE 23
*white asparagus, poached egg, parsley sauce, nutmeg creamy potato,
baby leeks, nasturtium leaves*

HERITAGE CARROTS & CHESNUT TART TATIN 18
wilted rainbow chard, pickled walnut vinaigrette (ve)

GRILLED SEABASS FILLET 27
*courgette puree, fricassee of courgette, shallots & sunblessed tomatoes,
smoked applewood croquette*

FROM THE GRILL

28 DAY MATURED 8OZ FILLET STEAK 37
centre cut from Strathspey

28 DAY MATURED 8OZ RIBEYE STEAK 27
from Grants of Strathspey

28 DAY MATURED 8OZ SIRLOIN STEAK 27
from Grants of Strathspey

FILLET OF SCOTTISH SALMON 20

CHAR-GRILLED CHICKEN BREAST 20

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

SAUCES

Peppercorn 4
Arran Mustard 4
Béarnaise 4

SIDE ORDERS

Sautéed Garlic Button Mushrooms (gf) 4.50
Buttered Seasonal Vegetables (gf dfa) 4.50
Sweet Potato Fries (df) 4.50
Buttered New Potato (gf dfa) 4.50
Onion Rings 4.50

DESSERTS

CHOCOLATE MARQUISE 9
chantilly cream, chocolate décor

WHITE CHOCOLATE & RHUBARB PANNA COTTA 9
oat crumble

VANILLA CRÈME BRÛLÉE 9
homemade shortbread

STICKY TOFFEE PUDDING 9
caramel sauce, vanilla ice cream

STRAWBERRY & MASCARPONE FRAISIER 9
strawberry jel, candied mint leaves, lemon sorbet & lemon confit

HIGHLAND CHEESE PLATTER 15
chutney & highland oatcake (gfa)

Our Executive Chef is continually reviewing our menu dependent on produce availability, and currently, this can change rapidly. Dishes will be developed, introduced or removed to ensure you always enjoy the very best dining experience.

LOUNGE MENU

BATTERED SCOTTISH HADDOCK 19
chips, peas, tartare sauce, lemon (df)

KINGSMILLS BEEF BURGER 18
6 oz beef burger, crispy bacon, cheddar cheese, chips

HAGGIS, NEEPS & TATTIES 17
whisky sauce

KINGSMILLS CLUB SANDWICH 17
*toasted white or brown farmhouse bread filled with chargrilled chicken,
bacon, tomato, lettuce, free range egg mayonnaise, french fries*

CAESAR SALAD 14
CHICKEN CAESAR SALAD (gfa) 20
crispy bacon, egg, anchovies, caesar dressing

RICOTTA & SPINACH TORTELLINI 18
basil tomato sauce

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 Strawberry Jam & Cream, Millionaire
Shortbread, Slice of Toffee Cake, Passionfruit & Meringue Shot Glass,
Apricot Slice*

Afternoon Tea 16.95

Afternoon Tea with a chilled glass of Prosecco 23.95
Afternoon Tea with a chilled glass of Champagne 25.95

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

Served with freshly brewed tea or Illy coffee & complimentary top ups

*Food Allergies & Intolerances - before ordering please speak to a member
of our staff about your requirements and we will cater accordingly.*

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