



KINGSMILLS
HOTEL

★★★★

À LA CARTE MENU

We are proud to feature the best of locally produced fayre from Inverness and the Scottish Highlands. Our executive chef, Geoff Malmedy, has created each dish with creative style and a true passion for food so that you can enjoy an unforgettable fine dining experience.

À LA CARTE MENU

STARTER & MAIN COURSE FOR £33

THREE COURSES FOR £40

STARTERS

CHEF'S SOUP OF THE DAY

bread roll (v df gfa)

ROASTED CAULIFLOWER WITH RAS EL HANOUT SALAD

caramelised cauliflower purée, chickpeas & pomegranate (ve, gf)

SEAFOOD PLATTER **£5 supp**

mussels, soured herring, hot smoked salmon, oysters & langoustine (gf, df)

CONNAGE DUNLOP CHEESE SOUFFLÉ

filo pastry, pickled walnut, leaf salad (v)

HAND DIVED SCOTTISH SCALLOPS **£8 supp**

seared with spices, tomato & coriander salsa, avocado guacamole, vegetable crisps, sour cream (gf, dfa)

MARBLED GAME TERRINE WITH DRIED FRUIT & PISTACHIO

blackberry & beetroot salad, seaweed wafer (gfa)

MAIN COURSES

SLOW OVEN COOKED BEEF

caramelised celeriac purée, fondant potato, banana shallots, tenderstem broccoli, claret jus

ROASTED BARBARY DUCK BREAST **£3 supp**

butternut squash purée, chargrilled pak choi & green asparagus, potato fondant, BBQ sauce, duck jus (gf, df)

SLOW COOKED SCOTTISH LAMB SHOULDER

potato gratin, broccoli purée, caramelised shallot, courgette pearls, braising jus

ROASTED WILD SCOTTISH HAKE

peas a la française, sautéed potato, gem lettuce, lemon & fresh herbs, chicken jus (gf, df)

HERITAGE CARROTS & CHESNUT TART TATIN

wilted rainbow chard, pickled walnut vinaigrette (ve)

GRILLED SEABASS FILLET **£3 supp**

courgette purée, fricassée of courgette, shallots & sunblessed tomatoes, smoked applewood croquette (gfa, dfa)

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FROM THE GRILL

28 DAY MATURED 8OZ FILLET STEAK **£12 supp**
centre cut from Grants of Strathspey

28 DAY MATURED 8OZ RIBEYE STEAK **£3 supp**
from Grants of Strathspey

28 DAY MATURED 8OZ SIRLOIN STEAK **£3 supp**
from Grants of Strathspey

FILLET OF SCOTTISH SALMON

CHAR-GRILLED CHICKEN BREAST

All grilled items served with flat mushroom, grilled tomato & a 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

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*

À LA CARTE MENU

WINES TO ACCOMPANY YOUR MEAL

CHAMPAGNE		125ml	175ml	250ml	Bottle
1	Delamotte Champagne, France NV Brut	9.50			55.00
8	Sylvoz Prosecco le Colture, Italy, NV Brut	7.25			33.00
WHITE					
15	Pinot Grigio Monteverde, Veneto, Italy	5.25	7.50	9.75	27.50
17	Domaine de Morin-Langaran, Picpoul de Pinet, France	5.25	7.50	9.75	28.50
18	Terre de Lumiere Viognier, France	4.50	6.50	9.00	25.00
20	Ana Sauvignon Blanc, Eradus Estate, New Zealand	5.25	7.50	9.75	29.50
23	Petit Ballon Blanc, Côtes de Gacogne, France	3.95	5.50	7.65	23.00
26	Chablis, Domaine Vincent Dampt, France	7.25	10.45	14.75	43.00
27	Chardonnay, El Campesino, Chile	3.95	5.50	7.65	23.00
ROSE					
11	La Brouette Rosé, Provence, France	3.95	5.50	7.65	23.00
RED					
41	Bainskloof Merlot, Breede River, South Africa	5.25	7.50	9.75	33.00
44	Pinot Noir, Eradus Estate, New Zealand	7.75	11.00	15.50	47.50
45	Cabernet Sauvignon, Domaine de Saissac, France	3.95	6.50	9.00	25.00
46	Malbec, Flor de Inca, Argentina	5.35	7.75	9.95	29.00
52	Puertas Antiguas Shiraz, Chile	3.95	5.50	7.65	23.00
55	Belezos Rioja Crianza, Bodegas Zugober, Spain	6.50	9.15	12.95	37.00

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.

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DESSERTS

CHOCOLATE MARQUISE

chantilly cream, chocolate décor

WHITE CHOCOLATE & RHUBARB PANNA COTTA

oat crumble

VANILLA CRÈME BRÛLÉE

homemade shortbread

STICKY TOFFEE PUDDING

caramel sauce, vanilla ice cream

STRAWBERRY & MASCARPONE FRAISIER

strawberry jel, candied mint leaves, lemon sorbet & lemon confit

HIGHLAND CHEESE PLATTER **£7 supp**

*Tain 'Minger', Morangie brie, Tain cheddar, Strathdon blue
chutney & highland oatcakes (gfa)*

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