- SUNDAY 19TH MARCH 2023 -

LUNCH MENU

CARROT & CORIANDER SOUP garlic croutons

SMOKED SALMON RILLETTE sourdough toast, pea shoot salad

SLOW COOKED PORK BELLY tamarind caramel, mandarin gel, bean sprout salad

> TAIN CHEDDAR SOUFFLE pickled walnut vinaigrette

SHELLFISH RISOTTO £ 5 supplement piccalilli puree, bombay samphire mix

ROAST RUMP OF SCOTTISH BEEF roast potato, seasonal vegetables, Yorkshire pudding, red wine jus

ROASTED CHICKEN BREAST potato presse, green beans, shallot fricassee, cherry tomatoes, chantenay carrots, red wine jus

GRILLED HAKE FILLET potato presse, green beans, shallot fricassee, cherry tomatoes, chantenay carrots, lemon hollandaise

MUSHROOM WELLINGTON potato presse, green beans, shallot fricassee, cherry tomatoes, chantenay carrots, lemon hollandaise

> 80Z CHARGRILLED RIBEYE STEAK £8 supplement flat mushroom, grilled tomato, chunky chips

> > VANILLA CRÈME BRULEE shortbread finger

PINEAPPLE & MANGO CRUMBLE coconut sorbet

WHITE CHOCOLATE & RHUBARB CHEESECAKE rhubarb & prosecco sorbet

HARD & SOFT SCOTTISH CHEESE £5 supplement Strathdon blue, Connage gouda, Morangie brie, Connage cheddar Highland oatcakes, chutney, grapes

3 Courses | Served Between 12.30pm & 2.30pm

£28.50 per person inc. Tea & Coffee £14.00 per child (ages 4-11) | Ages 3 and under eat free

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