

ROOM SERVICE MENU

Dial 0 on your in-room telephone to order

Served between 12pm and 9.30pm. Last orders at 9.30pm. A tray charge of £8.50 will be added to your bill

STARTERS

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

CHARRED MISO CAULIFLOWER **£9**
kimchi cauliflower fritters - satay sauce - cavalo nero crisps - toasted almonds (ve, gf)

SEARED SCOTTISH SCALLOPS **£13**
seaweed crunch - cottage cheese - horseradish foam - nduja caramel

BLACK PEPPER CURED MACKEREL **£9**
horse raddish cream - beetroot fennel & orange textures (gf, dfa)

PEARL BARLEY & VEGETABLE NORI ROLL
sushi style pearl barley roll- avocado & jalapeno puree ginger - soy dressing (df) **£9**

CURED HIGHLAND VENISON LOIN **£13**
walnut ketchup - preserved shimeji mushroom - compressed pears

FROM THE GRILL

NEWTONMORE VENISON LOIN STEAK **£29** (gf, df)

28 DAY MATURED 8OZ SIRLOIN STEAK
from Grants of Strathspey **£29** (gf, df)

CORNFED CHICKEN **£29**
(gf, df)

GRILLED PLAICE **£26**
SERVED OFF THE BONE (gf, df)

All grill items served with
confit plum tomato - flat mushroom
charred white onions - side of fries (gf, df)

MAIN COURSES

COD & POTTED SHRIMP **£26**
cauliflower - tenderstem broccoli - almonds (gfa)

PORK LOIN **£26**
smoked pork loin - morteau sausage farci
pineapple chutney - pommes dauphine - jus roti (gfa)

SEA TROUT **£26**
gently steamed sea trout - black olive tapenade
red pepper sauce vierge - basil oil

DUCK BREAST **£31**
carrot puree - charred carrot - puy lentil - crispy kale - chamomile jus (gf,df)

LAMB RUMP **£36**
peas & beans in herb dressing - confit tomato
- mint gel lamb & potato terrine (gf,df)

TEXTURES OF ARTICHOKE **£22**
potato terrine - sauerkraut - charred onion - pickled shallot dressing (ve, gf)

SIDES all £4.50

PINK FIR POTATO, HERB VINAIGRETTE (ve)

ROASTED ROOT VEGETABLE
WITH HAZELNUT PESTO (VE)

INNIS & GUNN IPA ONION RINGS (v, gfa, dfa)

ICEBERG WEDGE SALAD
RANCH DRESSING, BLUE CHEESE (v)

STEAMED GREENS WITH
CHIMICHURRI & PUMPKIN SEEDS (ve)

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

RICOTTA & SPINACH TORTELLINI **£18**
basil tomato sauce

SAUCES all £4

A1 STEAK SAUCE
royal warranted during the reign of King George IV

CAFE DE PARIS BUTTER served warm
compound butter - anchovy - spices - cognac -
citrus

CHIMICHURRI south American steak condiment
parsley - oregano - garlic - chilli - vinegar

PEPPERCORN made traditionally

DRAUGHT BEERS

	Pint	1/2 Pint
Tennents	5.75	2.90
Black Isle Blonde	6.75	3.40
Guinness	6.75	3.40
Caledonian Best	5.75	2.90

WINES

	175ml	250ml	Bottle
Pinot Grigio, Italy	8.00	10.45	29.50
Sauvignon Blanc, New Zealand	9.25	12.35	37.00
La Brouette, Rose, France	7.25	9.70	29.00
Shiraz, Chile	7.25	9.70	29.00
Malbec, Argentina	8.25	10.65	31.00

SANDWICHES all £8 AVAILABLE 24 HOURS A DAY

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.

DESSERTS

PRALINE & WALNUT CAKE **£10**
orange pate de fruit - candied walnut
white chocolate coffee cream - cappuccino ice
cream - pine nut brandy tuile

DARK CHOCOLATE MARQUISE **£10**
white chocolate crème patissiere - passion fruit
chocolate lime caramel - feuilletine - white choco-
late ice cream

PISTACHIO & APPLE CAKE **£10**
blackcurrant macaron - raspberry sorbet

ASSIETTE OF CITRUS DESSERT **£10**
rose water lime crème caramel -
passion fruit marshmallow - meringue - lemon
sorbet

HIGHLAND CHEESE PLATTER **£15**
chutney - highland oatcakes (gfa)