

K I N G S M I L L S
À L A C A R T E M E N U

We are proud to feature the best of locally produced fayre from Inverness and the Scottish Highlands.

Our executive chef has created each dish with creative style and a true passion for food so that you can enjoy an unforgettable fine dining experience.

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STARTERS

SEARED SCOTTISH SCALLOPS **£18**

barbequed ham hock - roast apple gel - lime soused apple - celeriac cream (gf/dfa)

MAPLED CURED HEBRIDEAN SALMON **£16**

rilette of the belly - dill capers - pickled kohlrabi - split greek yoghurt - seeded filo pastry (gfa/dfa)

CHICKEN LIVER PARFAIT **£15**

black cherry onion chutney - maderia - orange & blackberry jelly - pickled shallots - toasted sourdough (gfa)

CANTALOUPE MELON & HERITAGE TOMATO **£14**

mini mozzarella - basil and sherry vinager vinaigrette - panzanella - mizuna (ve, dfa, gfa)

CRISPY POTATO TERRINE **£16**

green asparagus - chicory & wild leaves salad - boiled egg & garlic dressing - breakfast radish (gfa, dfa)

MAIN COURSES

PAN ROASTED SEA BASS **£26**

celeriac cream - fennel pickle - celeriac fondant - samphire - brown shrimp butter - chive oil (gf)

PROSCIUTTO WRAPPED MONKFISH BALLOTINE **£30**

buttered leeks - crispy sage - rosti potatoes - crispy caper - masala cream (dfa, gf)

ROASTED SADDLE OF SIMPSON'S VENISON **£30**

braised shoulder potato terrine - spiced clementine & red cabbage ketchup - piccolo parsnips - parsnip purée - venison jus (dfa, gf)

MAPLE ROASTED DUCK BREAST **£28**

duck leg croquette - buttered chard - orange glazed carrot - caramelised carrot purée
cherry chutney - duck jus (dfa, gfa)

ROASTED BEETROOT WELLINGTON **£24**

confit plum tomato - flat mushroom - charred white onions - red pepper ketchup (ve, gf)

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

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FROM THE GRILL

28 DAY MATURED 10OZ SIRLOIN STEAK **£36**
from Grants of Strathspey Butcher (gf, df)

28 DAY MATURED 10OZ RIBEYE STEAK **£42**
from Grants of Strathspey Butcher (gf, df)

28 DAY MATURED 8OZ CENTRE CUT FILLET STEAK **£47**
from Grants of Strathspey Butcher (gf, df)

CORNFED CHICKEN **£29**
(gf, df)

GRILLED SCOTTISH SALMON **£29**
(gf, df)

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

SIDES

SEASONED CHIPS (gfa) **£4.50**

GOLDFINCH IPA ONION RINGS (v, gfa, dfa) **£4.50**

ROASTED PICKLED ORANGE CARROTS, BEETS & SPINACH, CRISPY SHALLOTS (df/gf) **£4.50**

CREAMED CAULIFLOWER CHEESE, PARMESAN CRUST **£4.50**

NEW POTAOES WITH SALSA VERDE BUTTER (dfa/gf) **£4.50**

BITTER LEAF SALAD, RADICCHIO CHICORY BLUES CHEESE SALAD,
GRAPEFRUIT HONEY & BALSAMIC DRESSING (gf) **£4.50**

SAUCES

BEARNAISE - butter sauce - tarragon **£4**

CHIMICHURRI - south American steak condiment - parsley - oregano - garlic - chilli - vinegar **£4**

PEPPERCORN - made traditionally **£4**

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À LA CARTE MENU

DESSERTS

CHOCOLATE CRÉMEUX **£10**
griottines cherries - brandy jelly

WARM APPLE CRUMBLE GATEAU **£10**
cinnamon gelato

BAKED ORANGE & TONKA BEAN CHEESECAKE **£10**
orange gel

SPECULOOS TIRAMISU DELICE **£10**
coffee glaze

HIGHLAND CHEESE PLATTER **£15**
Tain 'Minger' - Morangie brie
Tain cheddar - Strathdon blue
chutney - highland oatcakes (gfa)

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