

ROOM SERVICE MENU

Please [click here](#) to download our hotel app to place an order

Served between 12pm and 9.30pm. Last orders at 9.30pm. A tray charge of £5 will be added to your bill

STARTERS

SEARED SCOTTISH SCALLOPS £18
barbecued ham hock – roast apple gel –
lime soured apple – celeriac cream (gf,dfa)

MAPLE CURED
HEBRIDEAN SALMON £16
rillette of the belly – dill capers – pickled kohlrabi –
split greek yoghurt – seeded filo pastry (gfa/dfa)

CHICKEN LIVER PARFAIT £15
black cherry onion chutney – madeira, orange & blackberry
jelly, pickled shallots – toasted sourdough (gfa)

CANTALOUPE MELON & HERITAGE TOMATOES £14
mini mozzarella – roast tomatoes & sherry vinegar
vinaigrette – panzanella – mizuna (ve,gfa)

CRISPY POTATO TERRINE £16
green asparagus – chicory & wild leaves salad –
boiled egg with garlic dressing – breakfast radish (dfa, gfa)

MAIN COURSES

ROAST COD £28
chorizo – basil & saffron aioli – onion potato rosti – sea herbs –
sweetheart cabbage slow roasted pepper sauce (gfa, dfa)

GRILLED HAKE £28
white crab meat croquette – wilted greens – grilled asparagus –
sea fennel & fennel chutney – tartare hollandaise (gfa, dfa,)

FILLET OF BEEF £50
barbecued shimeji mushroom – potato fondant – pickled kohlrabi –
truffled mushroom puree – caramelised onion-braised
brisked beef jus (gfa, dfa)

FREE RANGE PORK TENDERLOIN £30
crispy pork belly bonbob – spiced orange pickled beetroot apple
& rhubarb chutney – caramelised onion puree – roasting jus
(dfa, gfa)

ROASTED BUTTERNUT CANNELLONI £26
onion marmalade – celeriac cream-pine nut butter – crispy
sage and bitter leaves salad (ve, gf)

FROM THE GRILL

28 DAY MATURED 10OZ SIRLOIN STEAK £36
from Donald Russell Butcher(gf, df)

28 DAY MATURED 10OZ RIBEYE STEAK £42
from Donald Russell Butcher (gf, df)

28 DAY MATURED 8OZ CENTRE CUT FILLET STEAK £47
from Donald Russell 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

CHUNKY CHIPS (gfa) £4.50

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

HONEY ROAST CARROTS, SUMMER SQUASH,
TAHINI, YOGHURT, CRISPY SHALLOTS (gf, dfa) £4.50

ROCKET, BITTER LEAVES, GRANADA PADANO,
SUNBLUSH TOMATO DRESSING (gf, dfa) £5.50

BAKED NEW POTATOES, SEA SALT, LEMON AIOLI,
SALSA VERDE WITH SALSA VERDE BUTTER (gf, df)
£5.50

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BAR MENU

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

CANTALOUPE MELON & HERITAGE TOMATOES £14
mini mozzarella - roast tomatoes & sherry vinegar
vinaigrette - panzanella - mizuna (gfa, dfa, ve)

KING PRAWN LINGUINI £21
cherry tomatoes - spinach - garlic & chilli oil (df)
or VEGETARIAN £18

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

CROQUE MONSIEUR £17
fat cow cheese - honey roast ham - julienne fries

CHICKEN CAESAR SALAD £18
anchovies - bacon - soft boiled egg - parmesan - croutons
caesar dressing
or CAESAR SALAD £14

KINGSMILLS BEEF BURGER £18
6 oz beef burger - crispy bacon - cheddar cheese, chips
(add side of onion rings - £4.50 supplement)

ROAST LEMON, GARLIC & THYME CHICKEN LEGS £22
chorizo - white bean cassoulet - sauerkraut
fennel pickle - soft herbs (gf, dfa)

28 DAY MATURED FROM DONALD RUSSELL
10OZ SIRLOIN STEAK £36
10OZ RIBEYE STEAK £42
8OZ CENTRE CUT FILLET STEAK £47
confit plum tomato - flat mushroom
charred white onions - side of fries (gf, df)

STRAWBERRY PANNA COTTA £10

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

SAUCES

BEARNAISE - butter sauce - tarragon £4

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

PEPPERCORN - made traditionally £4

DESSERTS

DARK CHOCOLATE MARQUISE £10

STEAMED CARROT CAKE £10

LEMON DELICE £10

STRAWBERRY PANNA COTTA £10

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

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SANDWICHES

Hand Carved Honey Roast Ham £8

Scottish Smoked Salmon & Cream Cheese £8

Rare Roast Sirloin of Beef & Horseradish £8

Coronation Chicken £8

Mull Cheddar & Red Onion Chutney (v) £8

Tuna & Red Onion Mayonnaise £8

Free Range Egg Mayonnaise (v) £8

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.

DRAUGHT BEERS

	Pint	1/2 Pint
Tennents	6.40	3.20
Black Isle Blonde	7.45	3.75
Guinness	7.45	3.75
Caledonian Best	6.35	3.15

WINES

WHITE

Pinot Grigio , Italy	6.00	8.50	11.00	32.00
<i>Montevento, Veneto, 2022</i>				

Ana Sauvignon Blanc, NZ	7.00	10.00	13.00	39.50
<i>Eradus Estate, 2022</i>				

ROSE

La Brouette Rose, France	4.85	7.25	9.70	31.00
<i>Provencal style, 2022</i>				

RED

Malbec, Argentina	6.50	9.00	11.50	33.00
<i>Chamuyo, 2020</i>				

Shiraz, Chile	5.50	8.00	10.50	31.00
<i>Puertas Antiguas, 2022</i>				