



KINCRAIG CASTLE HOTEL
SCOTLAND



To Start

Soup of the Day Served with Home Made Bread	£5.95
Pan Seared Scallops Pork Belly Pea Puree Black Pudding Crumb	£12.50
Cullen Skink Risotto Crème Fraiche Parmesan Tuille	£8.50
Locally Caught Crab Salad Avocado Quails Egg Corriander	£9.25
Caramelised Goats Cheese (V) Onion Jam Biscuit Poached Pear	£6.50
Smoked Salmon & Rocket Salad Baby Capers Lemon	£7.95
Braised Pork Cheeks Pork Fat Mash Celeriac & Apple Remoulade	£8.95
Fruit De Mer Langoustine Bisque Seafood Crisp	£10.50

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients – if you have a food allergy, please let us know before ordering.

To Follow

Pork Belly Savoy Cabbage Potato & Black Pudding Terrine	£17.50
Lamb Shank Creamed Mash Potato Broccoli Red wine jus	£19.50
Sirloin Steak (8 oz.) Chunky Chips Mushroom Cherry Tomato Onion Rings	£25.95
Whole Lemon Sole Warm Tartar Sauce Tender Stem Broccoli	£18.00
Pan-Seared Gnocchi Blue Cheese Roquette Mushrooms	£16.50
Local Pan Seared Cod Crushed Potatoes Langoustine Seafood Bisque	£19.00
Braised Haunch of Venison Glazed Lentils Celeriac Fondant Game Crisp	£19.00
Chunky Chips or New Potatoes or Seasonal Vegetables	£3.95

To Finish

KinCraig Apple & Cinnamon Crumble Homemade Vanilla Ice Cream	£6.95
Rich Chocolate Fondant White Chocolate Sauce Homemade Dalmore Malt Ice Cream	£6.95
Scottish Cranachan Honey & Whisky Cream Toasted Oats	£7.95
Scottish Berry Tart Crème Pâtissière Raspberry Sorbet	£6.95
Sticky Toffee Pudding Butterscotch Sauce Homemade Vanilla Ice Cream	£6.95
Honey Comb and Whisky Parfait Oat Crumble Seasonal Fruits	£7.95
KinCraig Ice Creams & Sorbets Selection of Homemade Ice Creams & Sorbets	£5.95

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Scottish Artisan Cheese Selection

Morangie Brie

A smooth, sweet, creamy cheese made from pasteurized cow's milk, produced nearby by the Stones family of Highland Fine Cheeses at Blarliath Farm near Tain

Strathdon Blue

A rich, creamy blue cheese made from pasteurized cow's milk produced by the Stones family of Highland Fine Cheeses at Blarliath Farm near Tain

Smoked Dunlop

A delicious Scottish cheddar cheese, traditionally smoked using oak whisky barrel shavings produced by the Connage Highland Dairy near Ardersier

Orkney Cheddar

A multi-award winning mellow, creamy cheddar cheese with slightly sharp, savoury & nutty notes produced by the Orkney Creamery

Served with Grapes | Chutney | Scottish Oat Biscuits & Crackers

£10.00