

Dinner Menu

To Start

Broccoli Soup (V/GF) Served with Parsley Toasted Almonds	£6.00
Quinoa Salad (V/GF) with Beetroot, Romanesco, and Pesto	£7.50
Treacle Cured Salmon with Chive Crème Fraiche, Pickled Beetroot and Caviar	£9.00
Ham Hock Terrine with Apple Chutney, Scottish Oatcake and Cucumber	£8.50
Smoked Mackerel Mousse with Pickled Vegetables, Horseradish Cream and Crispbreads	£8.50

To Follow

Kincaig Fish & Chips Breaded or Beer Battered Haddock, Hand Cut Chips, Tartare Sauce and Mushy Peas	£15.50
Pan Seared Highland Venison Fillet (GF) with Dauphinoise Potatoes, Celeriac Puree, Braised Red Cabbage and Red Wine Jus	£28.50
Kincaig Burger 8oz Scotch Beef Burger, BBQ Pulled Pork, Hand Cut Chips and Coleslaw	£15.50
Slow Braised Lamb Shank (GF) with Creamed Mashed Potato, Tender Stem Broccoli and Rosemary Jus	£24.00
Brick Pastry Parcels (V/GF) Stuffed with Tofu, Lemongrass and Fennel	£20.00
10oz Scottish Rib-Eye Steak with Hand Cut Chips, Mushrooms, Onion Rings and a Choice of Garlic Butter or Peppercorn Sauce	£28.50

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 Finish

Dark Chocolate Torte (V/GF) with Orange Sorbet and Berry Compote	£7.50
Honey and Whisky Panna Cotta (V/GF) with Toasted Oats and Raspberries	£7.50
Lemon Tart with Raspberries and Crème Fraiche	£7.50
Strawberry Parfait with Meringue and White Chocolate Crumb	£7.50

Scottish Artisanal Cheese Selection £12.50

Morangie Brie

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

Blue Murder

A Scottish Cheese of note, Blue Murder is a gorgeously decadent blue cheese that is bold in flavour, ripe and creamy. Previously named after a New Order song, Blue Monday cheese is now Blue Murder cheese. Made in Tain by the Highland Cheese company for ex-Blur bass player Alex James and British food champion Juliet Harbut, both cheese experts, this cheese is made with pasteurised cows' milk from the Highlands.

Isle of Kintyre Apple-smoke Mature Cheddar

Traditionally smoked in Campbeltown over apple wood chips. Distinctive but temptingly mellow. Sweet and Smokey with a melt-in-your-mouth texture.

Isle of Mull Cheddar

Pale ivory in colour with a very sharp, fruity tang, thanks to the unusual diet of the cows that eat the fermented grain from the nearby Tobermory whisky distillery. Made on Sgriob-ruadh farm, Isle of Mull cheddar is an artisanal cheese made using traditional methods and unpasteurised, slightly alcoholic milk from the happiest cows in Scotland.

Served with Apple and Red Pepper Chutney, Celery
and Scottish Oatcakes