

ALL DAY DINING MENU

TO START

CHEFS SOUP OF THE DAY homemade bread, sourdough croutons, herb oil	£6.00
WESTER HARDMUIR BEETROOT (VG) pickled, roast, jelly with candied walnuts, blood orange and balsamic	£7.50
TRADITIONAL CULLEN SKINK buttermilk soda bread	£7.50
SMOOTH PARFAIT OF DUCK LIVER & ORANGE Kincraig brioche, fig chutney, Oxford glaze	£8.50

TO FOLLOW

KINCRAIG WAGYU BEEF BURGER 6oz scotch wagyu beef burger, maple cured bacon, emmental cheese, hand cut chips, beetroot & apple slaw	£15.50
KINCRAIG HADDOCK & CHIPS IPA beer battered or lemon & panko crusted haddock fillet, hand cut chips, tartare sauce, minted crushed peas	£15.50
8OZ 28 DAY MATURED SCOTTISH RIB-EYE STEAK hand cut chips, rarebit stuffed mushroom, confit tomato, with a choice of bearnaise, peppercorn, blue cheese sauce or red wine jus	£29.00
PEARL BARLEY, RED WINE WILD MUSHROOM RISOTTO (V) asparagus, broad beans, black crowdie, kale crisps	£18.00
SHETLAND MOULES FRITES steamed Shetland mussels, white wine parsley sauce, fries	£13.00

LIGHT LUNCHES

12PM - 5PM

HOT SANDWICHES served with beetroot slaw, leaf salad, vegetable crisps	
WARM BEEF TOMATO & BLACK CROWDIE FOCACCIA (V)	£12.00
WARM ROSEMARY & LEMON CHICKEN FOCACCIA cos lettuce, mayonnaise, beetroot & apple slaw	£11.00
RARE ROASTED BEEF & ONION FOCACCIA confit onions, beetroot & apple slaw	£12.00
TRADITIONAL FINGER SANDWICHES choice of white, brown or gluten free bread served with leaf salad, vegetable crisps	
SMOKED SALMON & DILL CURED CUCUMBER	£8.00
FREE RANGE EGG & CRESS, MAYONNAISE (V)	£6.50
HONEY GLAZED HAM, TOMATO & COARSE GRAIN MUSTARD	£7.00
TAIN CHEDDAR & FIG CHUTNEY (V)	£7.00
SALADS	
PICKLED VEGETABLE & AVOCADO SALAD (VG) blood orange, candied walnuts, fennel dressing	£9.50
ROCK ROSE GIN & TONIC CURED SALMON & GOLDEN BEETROOT SALAD compressed cucumber, tonic gel, broad beans, saffron oil	£12.00
KINCRAIG CHICKEN CAESAR SALAD warm chicken breast, romaine lettuce, anchovies, caesar bon bons	£12.00

SIDES

BASKET OF HOMEMADE BREADS Highland rapeseed oil, herb butter	£4.50	BUTTERED ASPARAGUS	£4.50
MIXED LEAF SALAD pickled samphire	£4.50	POTATO TERRINE	£4.50
BEETROOT & APPLE SLAW	£4.00	PARMESAN & BLACK PEPPER FRIES	£4.50
		HAND CUT CHIPS	£4.00

ALL DAY DINING MENU

TO FINISH

DARK CHOCOLATE TORTE (VG/GF) orange sorbet & berry compote	£7.50
LEMON & RHUBARB POSSET candied pistachio, tuille	£7.50
BLACK ISLE RASPBERRY & ALMOND TART raspberries, clotted cream ice cream, creme fraiche sauce	£7.50
WARM DATE & ESPRESSO PUDDING vanilla ice cream, butterscotch sauce	£7.50
ICED BLACKCURRANT PARFAIT honeycomb, white chocolate	£7.50
KINCRAIG HOMEMADE ICE CREAM OR SORBET (a choice of 3 scoops) tuille, choice of fruit gel, butterscotch or chocolate sauce	£5.95



ARTISAN CHEESE

SCOTTISH ARTISANAL CHEESE SELECTION apples, iced grapes, Kincraig orchard chutney, celery, scottish oatcakes, damsel biscuits	
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.	
CONNAGE SMOKED DUNLOP A smoked dunlop using traditional methods over whisky barrel shavings and has a lovely, delicious taste that smoked cheese lovers adore. Produced at Connage Dairy, Ardersier.	
TAIN CHEDDAR A traditional cheddar that is double cloth bound and left to mature beyond a year. At full ripeness, nutty slightly sweet with an exceptionally long finish. 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.	
BONNET A hard pressed goats cheese made from saanen and toggenburg goats' milk. Produced by Dunlop Dairy, Ayrshire.	
3 cheese selection	£8.00
4 cheese selection	£10.00
5 cheese selection	£12.50