

# DINNER MENU

## TO START

<b>CHEFS SOUP OF THE DAY</b> homemade bread, sourdough croutons, herb oil	£6.00
<b>WESTER HARDMUIR BEETROOT (VG)</b> pickled, roast, jelly with candied walnuts, blood orange & balsamic	£7.50
<b>ROCK ROSE GIN &amp; TONIC CURED SALMON</b> compressed cucumber, soda bread, avocado	£9.50
<b>PAN ROASTED NORTH UIST SCALLOPS (GF)</b> pickled samphire, roast apple, celeriac mousseline	£14.00
<b>MOULES MARINIERE</b> white wine, cream, garlic, parsley	Starter £9.00 Main £18.00
<b>CHICKEN CAESAR BON BONS</b> romaine leaves, parmesan, anchovies	£9.50
<b>SMOOTH PARFAIT OF DUCK LIVER &amp; ORANGE</b> Kincraig brioche, fig chutney, Oxford glaze	£8.50

## SIDES & SAUCES

<b>BASKET OF HOMEMADE BREADS</b> Highland rapeseed oil, herb butter	£4.50
<b>MIXED LEAF SALAD</b> pickled samphire	£4.50
<b>BEETROOT &amp; APPLE SLAW</b>	£4.00
<b>BUTTERED ASPARAGUS</b>	£4.50
<b>PARMESAN &amp; BLACK PEPPER FRIES</b>	£4.50
<b>POTATO TERRINE</b>	£4.50
<b>HAND CUT CHIPS</b>	£4.00
<b>BEARNAISE SAUCE</b>	£3.50
<b>PEPPERCORN SAUCE</b>	£3.50
<b>BLUE MURDER SAUCE</b>	£3.50
<b>RED WINE JUS</b>	£3.50

## TO FOLLOW

<b>KINCRAIG HADDOCK &amp; CHIPS</b> IPA beer battered or lemon & panko crusted haddock fillet, hand cut chips, tartare sauce, minted crushed peas	£15.50
<b>SOUS VIDE ARDGAY VENISON HAUNCH (GF)</b> potato terrine, vichy heritage carrot, port & juniper infused red cabbage, sherry vinegar jus	£24.50
<b>KINCRAIG WAGYU BEEF BURGER</b> 6oz scotch wagyu beef burger, maple cured bacon, smoked dunlop, hand cut chips, beetroot & apple slaw	£15.50
<b>ROAST RUMP OF EASTER ROSS LAMB (GF)</b> sweet potato, grilled gems, broad beans, locally foraged wild garlic & watercress pesto	£25.50
<b>CHARRED CAULIFLOWER STEAK (VG)</b> red lentil & butternut squash dhal, coriander zhong	£18.00
<b>8OZ 28 DAY MATURED SCOTTISH RIB-EYE STEAK</b> hand cut chips, rarebit stuffed mushroom, confit tomato, with a choice of bearnaise, peppercorn, blue cheese sauce or red wine jus	£29.00
<b>PEARL BARLEY, RED WINE WILD MUSHROOM RISOTTO (V)</b> asparagus, broad beans, black crowdie, kale crisps	£18.00
<b>MAIZE FED CHICKEN TWO WAYS</b> roast breast, confit leg, crushed potato, carrot puree creamed kale, chicken jus	£24.00
<b>SAUTEED SCRABSTER HAKE</b> fillet on a light curried fish & shellfish stew	£23.50

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## TO FINISH

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



## ARTISAN CHEESE

<b>SCOTTISH ARTISANAL CHEESE SELECTION</b> apples, iced grapes, Kincraig orchard chutney, celery, scottish oatcakes, damsel biscuits	
<b>MORANGIE BRIE</b> 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.	
<b>CONNAGE SMOKED DUNLOP</b> 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.	
<b>TAIN CHEDDAR</b> 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.	
<b>BLUE MURDER</b> 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.	
<b>BONNET</b> 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