

A la carte Menu

*The emphasis of this menu is creating the highest
Quality dishes using the best of local produce*

if you are concerned about food allergies please ask one of our associates

Starters

Pounds

Seared West Coast Hand Dived Scallops (3)11

“Grants” of Grantown on Spey black pudding ~ Green Asparagus ~ Sherry Vinegar Jus (6)19
Our divers fish on the west coast from Gairloch to loch Broom

Confit Of Gressingham Duck Leg *gf* 8
Crunchy Vegetable ~ Coriander ~ Plum Dressing

‘Glazert’ Goat Cheese From Dunlop Cheese Maker *v* 7
Served Crispy ~ Candied Walnuts ~ Endive Salad

Port Soy Smoked Salmon *gf* 9
Quail Eggs ~ Lilliput Capers ~ Onuga Caviar ~ Bread Wafers

Kingsmills Mixed Leaves *gf, v* 6
Baby Leaves ~ Cherry Tomatoes ~ Citrus Vinaigrette

Chef’s Soup Of The Day *gf, v* 5
Cromarty Bakery Bread

Isle Of Lewis Mussels *gf* 500gms 7
900gms 13
Cooked In Coconut & Red Chilli Broth

(v) denotes a vegetarian option. (gf) denotes gluten free or alternative available – please ask server



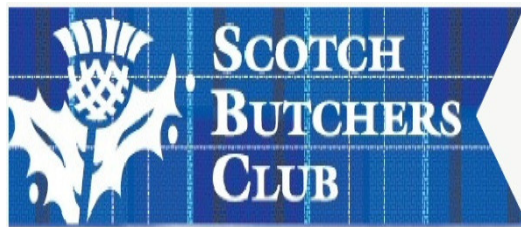
Main Courses	<i>Pounds</i>
Scottish Wild Monkfish <i>gf</i> <i>Confit Fennel ~ Broad Beans ~ Carrots ~ Saffron Mash ~ Orange & Dill Vinaigrette</i>	22
Slow Cooked Strathspey Lamb Rump <i>gf</i> <i>Courgette ~ Ratatouille ~ Potato Gratin ~ Thyme Jus</i>	18
Mushroom Ravioli <i>v</i> <i>Watercress Salad</i>	14
Banchory Dairy Rose Veal Rib <i>gf</i> <i>Served Pink ~ Kohlrabi Slaw ~ Cherry Tomato Compote ~ Sweet Potato Chips</i>	22

Home Comforts	<i>Pounds</i>
North Sea Haddock <i>Black Isle Beer Battered ~ Chips ~ Peas ~ Tartare Sauce ~ Lemon</i>	15
Chargrilled Speyside Beef Burger <i>6 Oz Beef Burger ~ Crispy Bacon ~ Onion Rings ~ Cheddar Cheese ~ Chips</i>	12
Steak Ciabatta <i>Sautéed Onions ~ Fries ~ Mixed Leaves</i>	14
West Lothian Haggis, Neeps & Tatties <i>Whisky & Arran Mustard Sauce</i>	11
Classic Caesar Salad <i>gf</i> <i>Romaine Lettuce ~ Anchovy ~ Parmesan ~ Croutons ~ Bacon Snippets ~ Boiled Egg</i>	12
<i>With Chicken</i>	15

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From The Grill	<i>Pounds</i>
Breast of Chicken	16
Fillet of Salmon	17
Morayshire Lamb Loin Chops	21
“Grants” Strathspey Sirloin Steak (8oz Pre Cooked Weight)	20
“Grants” Strathspey Fillet Steak (8oz Pre Cooked Weight)	28



Angus Cross Shorthorn Highland Beef from Edinvale Farm in Dallas (Forres) (Minimum 28 Days Matured Beef)

“Macbeths” Ribeye Steak (8oz Pre Cooked Weight) 24

All grilled items served with flat mushroom, grilled tomato & a side of chunky chips or a selection of seasonal vegetables

Sauces

Peppercorn
Arran Mustard
Béarnaise

Side Orders

2.5	<i>Fries</i>	<i>gf</i>	3
2.5	<i>Chunky Chips</i>	<i>gf</i>	3
2.5	<i>Onion Rings</i>		3
	<i>Sweet Potato Fries</i>	<i>gf</i>	3
	<i>Garlic Bread</i>		3
	<i>Buttered New Potatoes</i>	<i>gf</i>	3
	<i>Garlic Bread With Cheese</i>		4
	<i>Medley Of Seasonal Vegetables</i>	<i>gf</i>	4
	<i>Mixed Leaves, Cherry Tomatoes &</i>		
	<i>Red Onions Salad</i>	<i>gf</i>	4
	<i>Rocket & Parmesan Salad</i>	<i>gf</i>	4



Desserts	<i>Pounds</i>
Local Strawberries & Mint Salad <i>Lemon Sorbet ~ Brandy Snap Tuiles</i>	7
Tomatin Single Malt Tiramisu <i>Mascarpone Cream Layered With Coffee & Whisky Soaked Sponge Fingers</i>	6
Dark Chocolate & Passion Fruit Royale <i>Passion Fruit & Chocolate Gateau ~ Rich Chocolate Glaze</i>	6
Warm Orange & Golden Syrup Pudding <i>Suzette Sauce ~ Vanilla Ice Cream</i>	6
Selection of Scottish Cheese <i>Highland Oatcakes ~ Grapes ~ Chutney</i>	9
	<i>Sharing Board</i> 15

Kingsmills Children's Menu

Children's menu available for all guests aged 12 or under

Tomato Soup

Melon & Fruits (v)

Cheesy Garlic Bread (v)

Prawn Cocktail

Macaroni Cheese & fries (v)

Spaghetti Meatballs

Crispy Chicken Goujons, fries & bbq Sauce

Traditional Fish & Chips

6 oz Homemade Scottish Beef Burger, fries & salad

Banana Sundae

Warm Chocolate Fudge Cake, Ice Cream & Chocolate Sauce

Fresh Fruit Salad & Yoghurt

1 Course £5.50

2 Courses £6.50

3 Courses £7.50

