

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 Scallops <i>gf</i> <i>curried parsnip puree, pomegranate, lamb flank</i>	12
48 Hour Slow Cooked Lamb Flank <i>gf</i> <i>Curried parsnip puree, pomegranate, lamb jus</i>	11
Assiette of White Asparagus <i>gf vegan</i> <i>chilled soup, pickled & charred asparagus, chervil & black truffle vinaigrette</i>	10
Shetland Crab <i>gf</i> <i>butternut squash & coconut soup</i>	10
Mushroom “Scotch Egg” <i>(v)</i> <i>soft boiled egg wrapped in mushroom duxelle, pickled walnuts, sage crisp</i>	8
Pomelo Marinated Seatrout <i>gf (a)</i> <i>skin tuile, pink grapefruit, chervil salad</i>	8

Mains

Pounds

Gressingham Duck Breast <i>gf (a)</i> <i>potato, parsnip & vanilla puree, turnip fondant, charred limes, light jus</i>	24
Celeriac & Walnut <i>gf vegan</i> <i>pickled walnuts, celeriac textures, potato & celeriac presse</i>	18
Baked Cod Lightly Smoked <i>piquillo pepper puree, confit fennel</i>	19
Morayshire Rump of Lamb <i>gf (a)</i> <i>cavalo nero, potato gnocchi, purple sprouting broccoli, rosemary jus</i>	22
Fricassee of Artichokes & Potato Gnocchi <i>(v)</i> <i>piquillo pepper puree, confit fennel</i>	16
Madras Encrusted Monkfish Tail <i>gf (a)</i> <i>savoy cabbage, fresh coriander basmati rice, roasted okra</i>	22



(V) denotes a vegetarian option. gf denotes gluten free gf (a) gluten free alternative available

From The Grill	Pounds
From "Grant's" Speyside Butcher	
28 Day Matured Fillet Steak (8oz Pre Cookweight)	29
28 Days Matured Ribeye Steak (8oz Pre Cooked Weight)	23
28 Days Matured Sirloin Steak (8oz Pre Cooked Weight)	23
Fillet of Scottish Salmon	17
Char-grilled Chicken Breast	17

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

Sauces	Peppercorn	2.5
	Arran Mustard	2.5
	Béarnaise	2.5
Side Orders	Sautéed Garlic Button Mushrooms	3
	Buttered Seasonal Vegetables	4
	Sweet Potato Fries	3
	Buttered New Potato	3
	Onion Rings	3

Desserts	Pounds
Dark Chocolate & Passion Fruit Royale <i>tonka bean crème anglais</i>	8
"Mocha" <i>light sponge, layered with coffee butter cream, encrusted with chocolate granules</i>	8
Carpaccio of Marinated Pineapple <i>pistachio ice cream, candied pistachio, star anise syrup</i>	7
Kiwi Soup <i>gf</i> <i>coconut parfait, coconut tuile, compressed kiwi</i>	8
Hard & Soft Scottish Cheese <i>gf (a)</i> <i>Strathdon Blue, Minger, Morangie Brie, Fat Cow Grapes, Quince, Celery, Oatcakes</i>	10
Balvenie Whisky & Hard & Soft Scottish Cheese <i>gf (a)</i> <i>Balvenie 14yo Malt Whisky, Strathdon Blue, Minger, Morangie Brie, Fat Cow, Grapes, Quince, Celery, Oatcakes</i>	15

Kingsmills Children's Menu

*Children's Menu Available for All Guests Aged 12 or Under
2 Courses £10.00 - 3 Courses £12.00*

Tomato Soup	
Melon & Fruits (v)	
Cheesy Garlic Bread (v)	
Prawn Cocktail	
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Macaroni Cheese & Fries (v)	
Spaghetti Meatballs	
Grilled Chicken Breast, Mashed Potatoes, Peas & Gravy	
Chicken Breast Goujons, Ketchup & Fries	
Traditional Fish & Chips	
6 Oz Homemade Scottish Beef Burger, Fries & Salad	
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Banana Sundae	
Warm Chocolate Fudge Cake, Ice Cream & Chocolate Sauce	
Fresh Fruit Salad & Yoghurt	

