## Dinner @ KINTAIL

## **Starters**

<i>Soup of the Day</i> Served with bread	£4.95
<b>Smoked Ham Hough</b> Salt baked Beetroot, Apples, Celeriac	£6.95
<b>Scallops</b> Roast Cauliflower, Capers, Cumin	£9.95
<b>Crab Cakes</b> Hand Picked Crab, Thai Spices, Cucumber, Lemon Balm	£7.50
<b>Cullen Skink</b> Smoked Haddock Tartare, Potato Veloute, Spring Onion, Qua	<b>£6.75</b> nils Egg

## <u>Mains</u>

<i>Corn-fed Chicken Breast</i> Wild mushrooms, chive gnocchi, pancetta, parmesan	£17.95
Pan Fried Sea Trout Tattie mousse, cockle and summer bean broth, sea vegetables	£19.95
Grass-fed Ross-shire BeefRoast tomato, confit mushroom, herb butter, crispy onions, triplchips, garlic aioliSirloin - £20.95Ribeye - £22.95	e cooked
Pan Seared Sea Bream Langoustine and tomato broth, brown shrimps, samphire	£18.25
<i>Chive Gnocchi</i> Roast Garlic, Chanterelles, Parmesan	£12.95

## Nibbles & Side Dishes

<i>Garden Salad Olives &amp; Warm Bread Balsamic, olive oil Parmesan &amp; Truffle Chips</i>	£2.95 £4.95 £2.95	Creamed Mash Market Vegetables	£2.95 £2.95
Pub Classics			
Scampi Fries Monkfish scampi, triple cooke pea and mint puree, lemon a	£13.50		
<b>Beer Battered Haddock</b> Triple cooked chips, pea and mint puree, tartar sauce			£12.95
<b>8oz Steak Burger £12.9</b> Brioche, smoked cheese, slaw, triple cooked chips			
<u>Puddings</u>			
<i>Ice Cream</i> Shortbread crumbs, local ber	rries		£4.95
<b>Tiramisu</b> Espresso, Cocoa, Mascarpone	e, Amoret	ti	£6.50
<b>Sticky Toffee Pudding</b> Date Pudding, Caramelized B	Banana, P	eanut Butter Ice Cream, L	<b>£6.50</b> ime
Highland Cheese Plate Grapes, chutney, oatcakes, t	oast		£7.95