

KINGARROCH INN

GASTRO PUB

Dinner Menu

3 courses £25, 2 courses £20

(freshly baked bread and smoked sea salt butter)

Soup of the day

Oak Smoked Salmon, Quail Egg, Capers, Lemon Crème Fraiche

Pot of Scottish Mussels, Spicy Chorizo and Tomato Sauce

Roast Pigs Cheek, Lentil Ragout, Parmesan and Herbs
(£3 supplement)

Goats Cheese Mousse, Beetroot, Pitta Bread Crackers

..... . .

Breast of Chicken, Fondant Potatoes, Parsnip,
Black Pudding, Sour Plum Sauce

Herb Crusted Hake, New Potatoes, Leeks and Pancetta

Flat Iron Steak, Vine Tomatoes, Rocket,
Hand Cut Chips, Garlic and Herb Butter
(upgrade to Ribeye Steak £7 supplement)

Spiced Chickpea Fritters, Halloumi, Puy Lentils,
Coriander Yoghurt, Dukkha

Roast Partridge, Wild Mushrooms, Red Wine Risotto
(£4 supplement)

Sides £2.50

Hand Cut Chips, Sea Salt, Rosemary and Chilli/
Mixed Salad/Marinated Olives/
New Potatoes and Herb Oil

Allergens

Some of our food items contain nuts, seeds and other allergens. There is a small risk that tiny traces of these may be in any other dish or food served here. We understand the dangers to those with severe allergies.

Please speak to a member of staff who may be able to help you make an alternative choice.

KINGARROCH INN

— GASTRO PUB —

Desserts

Sticky Ginger Beer Pudding,
Salted Caramel Sauce, Vanilla Ice Cream

Trio of Scottish Cheeses, Quince Jelly, Apple,
Hand Made Oatcakes (£3 supplement)

Espresso Chocolate Brownie, Mocha Porter Syrup,
Honeycomb Ice Cream

Kingarroch Inn Sundae

Chef's Dessert

Hot Beverages

Espresso £2.00/Double £2.50

Americano £2.50

Latte £2.80

Cappuccino £2.80

Flat White £2.80

Hot Chocolate £2.80

Pot of tea £2.50

Liqueur Coffee £6.50