

DINNER

STARTERS

SOUP OF THE DAY

With crusty wholemeal bread

£4.50

NACHOS (V) (GF)

Tortilla chips topped with mexican salsa, guacamole, jalapeños, sour cream and melted mozzarella

£5.50

GOAT'S CHEESE WONTONS (VT)

Goat's cheese & thyme wontons, roast beetroot, orange & hazelnut salad, honey & balsamic dressing

£6.50

HAGGIS, NEEPS & TATTIES TERRINE

Oat crusted haggis bonbon, turnip puree, whisky & chive cream sauce

£6.50

CLASSIC PRAWN COCKTAIL

North Atlantic prawns bound in Marie Rose sauce, tomato & cucumber salsa, shredded baby gem lettuce and panko breaded king prawns

£7.25

SAMOSA

Lamb, pea & mint samosa, pea shoot, pickled carrot & feta cheese salad and a lime & coriander yoghurt

£6.50

DUCK LIVER PARFAIT

On toasted brioche with a red onion & apricot marmalade and a slow gin reduction

£6.50

SALADS

HONEY ROAST HAM (GF)

With mixed leaves, fresh pineapple & coleslaw served with chips or new potatoes

£11.95

CAJUN CHICKEN CAESAR

With garlic croutons, parmesan shavings, crisp pancetta and a homemade dressing served with chips or new potatoes

£12.95

FISHERMAN'S PLATE

Prawn cocktail, smoked salmon, smoked mackerel pate, hot oak smoked salmon, fresh salad leaves and coleslaw served with a mini baguette and chips or new potatoes

£13.50

MAINS

FILLET OF HADDOCK

Panko breaded, beer battered or grilled (GF) served with chips and peas or salad with coleslaw

£12.95

WHOLE TAIL SCAMPI

served with salad, coleslaw, chips and peas

£12.95

BAKED COD LOIN

turned potatoes, chargrilled courgettes, pea puree, sugar snap peas, lemon & chive cream sauce and a crispy crab 'ravioli'

£13.95

SPICY CHICKEN GOUJONS

with a coriander & lime dip served with salad, coleslaw and chips or new potatoes

£12.50

CHICKEN STUFFED WITH HAGGIS

Pan roasted chicken wrapped in streaky bacon served with a pink peppercorn & chive sauce with chips or potatoes

£12.95

BEEF CHEEK

Parsley and horseradish crusted beef cheek, creamy mash, leek & wild mushroom stuffed shallot, Jerusalem artichoke puree and a roast garlic & thyme jus

£14.95

LAMB SHANK SHEPERDS PIE (GF)

Slow braised lamb shank in a rich lamb gravy topped with crispy mash, served with vegetables

£13.95

STEAK, ALE & MUSHROOM PIE

topped with puff pastry, fresh vegetables and new potatoes or chips

£12.95

PLEASE TURN OVER

THE KINGSKNOWES HOTEL

DINNER

MAINS

HOMEMADE CHEESE BURGER

In a soft brioche bun with tomato, crispy baby gem, garlic & paprika mayo, salad and chips
£12.50

Toppings:

Blue cheese, jalapeños, smoked bacon - £1

Haggis, black pudding - £1.50

SIRLOIN STEAK

With slow roasted plum tomatoes, field mushrooms, beer battered onion rings and chips
£20.95

Sauces:

Blue cheese, green peppercorns, garlic butter
£1.50

VEGETABLE TACOS (VG)

spiced chickpea salsa, pickled radish and chipotle sour cream served with homemade spicy wedges and salad
£10.95

THREE CHEESE MACARONI (VT)

Red Leicester, Isle of mull cheddar & brie macaroni with salad, coleslaw and garlic bread
£10.50

BUBBLE & SQUEAK POTATO CAKE (GF) (VT)

Charred spring onions, soft poached duck egg, leek & mushroom sauce and a smoked cheddar crisp
£10.95

DESSERTS

CHEESECAKE OF THE DAY

£5.50

STICKY TOFFEE PUDDING

served with vanilla ice cream and butterscotch sauce

£5.50

BANOFFEE PIE

Biscuit base with toffee, banana and topped with whipped cream

£5.50

RHUBARB & STRAWBERRY ETON MESS

Whipped cream, meringue with rhubarb compote and fresh strawberries

£5.50

CRÈME BRÛLÉE

Vanilla crème brûlée served with whipped cream and homemade shortbread

£5.50

ICE CREAMS

Vanilla

Chocolate

Mint chocolate chip

Strawberry

SORBETS

Lemon

Raspberry

Mango

2 scoops £3.50

3 scoops £4.50