THE FORESHORE

Lets Begin

Roasted Vine Tomato & Red Pepper Soup £11
Basil Oil, Sour Cream, Isle of Mull Rarebit
1. 2. 4. 5. 7. 9. 14. 15.

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Pea & Broad Bean Scotch Egg £12
Lemon Rapeseed Hollandaise, Watercress Salad
2. 4. 7. 9. 10. 15.

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Monkfish Cheeks £16
Pork Belly Jam, Golden Beetroot, Pink Lady, XO Chicken Sauce
3. 5. 7. 8. 14. 15.

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White Crab £15
Isle of Wight Tomatoes, Lovage Pesto
1. 2. 3. 7. 9. 10. 14. 15.

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Shetland Mussels Mariniere £12
Sourdough bread

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Coq A Leekie Chicken Terrine £12
Caramelised Shallot Puree, Charred Leek, Truffle Mayo, Shallot Crisps
4. 7. 9. 14. 15. (gf)

Please ask your server for other *Gluten Free* and *Dairy Free* options

(v) Vegetarian (vgn) Vegan (gf) Gluten Free (df) Dairy Free.

Allergens: *1. Celery 2. Cereal containing Gluten 3. Crustacean 4. Eggs 5. Fish 6. Lupin 7. Milk 8. Molluscs 9. Mustard 10. Nuts 11. Peanuts 12. Sesame Seeds 13. Soya 14. Sulphur Dioxide and Sulphites 15. Garlic*

***Local Suppliers**: Alba Fish supplier, John Vallance - Fish, J M Breckenridge - (Fresh Produce) Rob Cameron - Wild Argyll Venison, Ochil Foods - Fine Foods*

Mains

Pan Roast Cod £29
Dauphinoise Potato, Tenderstem Broccoli, Gremolata
5. 7. 15. (gf)

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Loch Duart Salmon Fillet £32
Crushed Jersey Royals, Watercress Veloute, Mussels, Broad Beans
1. 5. 7. 8. 15. (gf)

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Halibut £39
Rainbow Chard, Warm Tartare Sauce, Caviar
5. 7. 13. (gf)

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Corn Fed Chicken Balmoral £25
Haggis, Salt Baked Neep, Tatties, Oban Whisky Sauce
1. 2. 7. 12. 13. 15.

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Rump of Scotch Lamb £34
Israeli Couscous, Gremolata, Goats Cheese Fondue, Semi Dried Tomato, Courgette, Red Wine Jus
1. 2. 7. 13. 15.

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8oz Aberdeen Angus Ribeye £44
Triple Cooked Chips, Portobello Mushroom, Vine Tomatoes, Peppercorn Sauce
1. 7. 13. 14. (gf)

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Wild Venison Burger £25
Butterhead Lettuce, Tomato, Red Onion Relish, Smoked Cheddar, Truffle Mayo, Fries
2. 4. 7. 9. 12. 13. 15.

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Spinach & Ricotta Ravioli £22
Pistachio Pesto, Pangrattato, Truffle Pecorino
2. 4. 7. 10. 14. 15.

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Harissa Cauliflower Steak £21
Polenta Chips, Confit Tomatoes, Green Herb Salsa
7. 15. (gf)

KNIPOCH HOUSE HOTEL

To Finish

Cereal Milk Panna Cotta £11
Rice Crispy Granola, Yoghurt Sorbet, Caramelised Banana
2. 7. 10. 11. 14.

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Strawberry and Elderflower Verrine £12
Pistachio Mascarpone, Meringue
4. 7. 10.14. (gf)

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Dark Chocolate Delice £14
Cherry Sorbet, Almond Feuilletine, Candied Cocoa Nibs, Kirsch Cherries
2. 4. 7. 10. 13. 14.

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Sticky Toffee Pudding £11
Salted Caramel Sauce, Clotted Cream Ice Cream, Brandy Snap
2. 4. 7. 13.

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Homemade Ice Cream & Sorbet Selection £9
Shortbread
2. 4. 7.

We also offer a separate Cheese Menu
Supplement charge applies
Please ask your server

On the Side

Homemade Bread & Butter *2. 7.* £5

Fries *(vgn) (df)* £6

Triple Cooked Chips *(vgn) (df)* £7

Sundried Tomato Salad *9. (vgn) (gf) (df)* £6

Summer Vegetables *7. (v) (gf)* £7