

KNIPOCH



HOUSE HOTEL

Let's Begin

Special Fish Starter please ask your server	£15
Chilled Summer Soup (a delightful surprise) <i>gf. df. vgn.</i>	£12
Oban Whisky Potted Prawn lemon gel, frisee lettuce, crostini <i>1. 2. 3. 7. 12.</i>	£14
Grilled Mackerel pickled walnut, grape, celery, raisin salsa <i>1. 4. 9. 12.</i>	£14
Beetroot Terrine horseradish parfait, pickled baby beets <i>7. 12.</i>	£12
Roasted Sweetcorn Souffle popcorn, red pepper ketchup <i>1. 4. 7. 8. 12.</i>	£15
Venison Tatare orange, jalapeno, pine nuts <i>8. gf. df.</i>	£15
Chicken Liver Mousse cherry jam, haggis crumb, oat biscuit <i>1. 3. 7. 15</i>	£12

Mains

Chef's Fish Special please ask your server	£32
Lemon Sole fennel, new potato, green beans, heritage tomato <i>1. 4. 7. gf. df.</i>	£32
Pan Fried Cod petit pois, baby gem, shallot, crispy parma ham, <i>4, 7, gf.</i>	£30
Portobello Mushroom buckwheat, preserved lemon, vegan feta cheese <i>9. 15. gf. vgn.</i>	£26
Roast Cauliflower skordalia, miso, greens pumpkin seeds <i>12. 15. gf. vgn.</i>	£26
Lamb Shoulder fregola, aubergine, feta, red pepper, harissa hummus <i>1. 3. 7. 15</i>	£32
Chicken Ballotine mango, chipotle, spinach, rosti, baby carrot <i>1. 8. 9. 12. 13.</i>	£28
Ribeye leeks, confit potato terrine, horseradish emulsion, mushroom jus <i>1. 3. 10. 12. 15.</i>	£37

To Finish

Knipoch Chocolate Dessert please ask your server	£14
Cranachan celebration of raspberry harvest <i>1. 3. 7.</i>	£12
Frozen Apple Crumble Souffle calvados apple marmalade, apple crisp <i>1. 3. 7.</i>	£12
Pina Colada Milkshake pineapple upside down cake, coconut <i>1. 3. 8.</i>	£12
Selection of Ice Cream or Sorbet 3 scoops <i>7.</i>	£10
Scottish Cheese Board, figs in red wine, stilton ice cream, spiced nuts <i>1. 7. 8. 12.</i>	£18

Local Suppliers

*John Vallance - Fish, JM Breckenridge - (Fresh Produce)
Rob Cameron - Wild Argyll Venison, Ocbil Foods - Fine Foods*

Allergens (vgn) Vegan, (gf) Gluten Free (df) Dairy Free

*1. Contains Gluten, 2. Crustaceans, 3. Egg, 4. Fish, 5. Peanuts,
6. Soy Bean, 7. Dairy, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame Seeds,
12. Sulphur Dioxide & Sulphites, 13. Lupin, 14. Molluscs, 15. Garlic.*

We can offer accurate information on ingredients, however due to the open plan nature of our kitchen we are unable to guarantee that dishes are free from allergens. Please speak to a member of the team if you have any questions or concerns.

On the Side

Roasted Root Vegetables

Hasselback New Potatoes

Garden Salad

£6 each



Sunday Roast

SERVED 12 - 2.50 PM

Beef / Chicken Supreme crispy roast potatoes, carrots, gravy, Yorkshire pudding <i>7. 8. 9. 10. 12.</i>	£24
Pan Fried Cod petit pois, baby gem, shallot, crispy parma ham, <i>1. 8. 10. 12. 15. vgn.</i>	£30
Portobello Mushroom buckwheat, preserved lemon, vegan feta cheese <i>9. 15. gf. vgn.</i>	£26