THE FORESHORE

Lets Begin

WINTER VEGETABLE BROTH £9
Sourdough
1. 2. (df) (vgn)

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COD SCOTCH QUAIL EGG £11
Romesco Sauce, Smoked Maldon
2. 4. 5. 7. 10. 14. 15.

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VENISON TARTARE £14
Pickled Turnip, Confit Egg Yolk, Brioche
2. 4. 7. 14.

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VEGETARIAN HAGGIS & SWEDE TART £10
Goats Cheese Chantilly, Winter Truffle
2. 4. 7. (v)

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TREACLE CURED SALMON £12
Horseradish Creme Fraiche,
Pickled Cucumber, Soda Bread
2. 5. 7. 14.

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BEEF & PANCETTA RAGU YORKSHIRE PUDDING £11
Beef Fat Breadcrumbs, Pickled Shallot
1. 2. 4. 7. 14. 15.

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DAILY SPECIAL
Please ask your server

KNIPOCH HOUSE HOTEL

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

8OZ SIRLOIN STEAK £42
Triple Cooked Chips, Portobello Mushroom,
Vine Tomatoes, Peppercorn Sauce
1. 7. 14. 15. (gf)

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SEA TROUT £26
Lemon Crushed Potatoes, Mussel Veloute
5. 7. 8. 14. 15. (gf)

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VENISON CASSEROLE £25
Bacon Fat Charred Baby Gem, Buttered Baby Potatoes
1. 7. 14. 15. (gf)

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POTATO GNOCCHI £23
Basil Pesto, Whipped Ricotta, Crispy Shallots
2. 4. 7. 10. 15. (v)

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CHICKEN BALMORAL £26
Rumbledethumps, Honey Glazed Carrots, Whisky Sauce
1. 2. 7. 14. 15.

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COD £27
Potato & Celeriac Dauphinoise, Roasted Pear, Cider Veloute
5. 14. 15. (gf)

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WILD MUSHROOM & CHESTNUT PIE £23
Mashed Potato, Tenderstem, Onion Jus
2. 4. 7. 14. 15. (v)

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HAKE £25
Jerusalem Artichoke Risotto, Artichoke Crisps, Tenderstem
5. 7. 14. 15. (gf)

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WAGYU BEEF BURGER £24
Emmental Cheese, Red Onion Marmalade,
Sundried Tomato Mayonnaise, Fries
2. 4. 7. 9. 14. 15.

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DAILY SPECIAL
Please ask your server

To Finish

GINGERBREAD CHEESECAKE £10
Poached Plum, Clotted Cream Ice Cream
2. 4. 7. 10. 11. 14.

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APPLE AND BRAMBLE CRUMBLE £10
Vanilla Creme Anglaise
2. 4. 7. (v)

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STICKY TOFFEE PUDDING £11
Salted Caramel Sauce, Brandy Snap,
Tablet Ice Cream
2. 4. 7. 14. (v)

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SPICED PUMPKIN RICE PUDDING £9
Apricot Compote, Cinnamon Crumble
2. 4. 7. (v)

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ICE CREAM & SORBET SELECTION £8
Shortbread
2. 4. 7. (v)

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DAILY SPECIAL
Please ask your server

A separate cheese menu is also available.
Please ask a member of the team for details.
A supplement applies.

On the Side

Homemade Bread & Butter *2. 7.* £5
Triple Cooked Chips *(gf) (df) (vgn)* £6
Mixed Leaf Salad *14. (gf) (df) (vgn)* £6
Roast Root Vegetables *15. (gf) (df) (vgn* £6
Cauliflower Cheese *2. 4. 9. (v)* £6