

Kintail

LODGE

Starters

Cullen Skink served with Crispy Leeks, Potato Straws and a Homemade Bread Roll
(1,2,3,5)
£9.50

Haggis Fritters Served with Peppercorn Sauce & Turnip Remoulade
(0,1,2,3,9)
£7.95

Herb & Lemon Crab Cakes served with Rocket Salad and Aioli
(1,2,4,6,7,8)
£8.95

Baked Camembert, Caramelised Red Onion Chutney, Confit Garlic Butter and Sourdough Toast
(Vgt,1,2,3)
£11.95
(Ideal For Sharing)

Mains

Cider Battered Haddock Fillet, with Hand Cut Chips, Buttered Peas, Tartare Sauce and Lemon
(GF,5,6)
£16.95

6oz Scotch Beef Burger, served on a Brioche Bun, with House Burger Sauce, Baby Gem, Pickle, Tomato, and Hand Cut Chips
(2,3,6,7)
£17.95
add Blue Cheese or Cheddar £1.50
add Bacon £1.50

Hake Kiev with Mustard Mash, Greens & Shellfish Bisque
(0,1,2,3,4,5,6,7,8)
£19.95

Slow Braised Ox Cheek, Heritage Carrots, Caramelised Onion Puree, Tender-stem Broccoli and Dauphinois Potato
(GF,1,3,4,7)
£18.95

Saag Bhaji with Basmati Rice and Poppadum
(Vgn,0,1,2,9)
£11.95

Allergens on the Menu

0 Cereal 1 Celery 2 Wheat 3 Dairy 4 Sulphites 5 Fish 6 Egg 7 Mustard 8 Crustaceans 9 Nuts 10 Molluscs

Vegetarian (Vgt), Vegan (Vgn) and Gluten Free (GF) dishes marked. Other dishes may be made to dietary requirements on request. Additionally, wheat or milk are not necessarily used as main constituent ingredients in our dishes.

Please speak to a member of staff if you have any questions.

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LODGE

Weekend Roast Dinner

Roast Sirloin of Beef with all The Trimmings. (1,2,3,6,7)

£21.95
(veggie option available)

Sides Plates

Farmhouse Bread and Butter (Vgt,0,3)
£3.95

Haggis Dirty Fries (2,3,7)
£9.50

Veggie Haggis Dirty Fries (Vgt,2,3,7)
£9.50

Cheesy Fries (GF,Vgt,3)
£7.95

Mixed Vegetables (GF,Vgn)
£3.95

Red Onion, Tomato and Baby Gem Salad (GF,Vgn,7)
£4.95

Fries Or Hand Cut Chips (GF, Vgn)
£4.95

Desserts

Sticky Toffee Pudding & Vanilla Ice-Cream (2,3,6)
£7.50

Spiced Apple Pie with Tablet Ice-Cream (0,2,3)
£7.50

Whisky & Chocolate Ganache Tarte Oatmeal Cream (0,2,3,4,9)
£7.50

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