



v - Vegetarian df - Dairy Free gf - Gluten Free ve - Vegan
dfa - Dairy Free Available gfa - Gluten Free Available

LUNCH SAMPLE MENU

2 courses for £22.50 | 3 courses for £26.50
Mon - Fri -12noon till 2pm | Sat 12.30pm till 2.30pm

CHEF'S SOUP OF THE DAY
bread roll

SALMON & SUNBLAZED TOMATO TART
mixed leaves & balsamic dressing

GRILLED HALLOUMI SALAD
almonds & olives

CHARGRILLED PORK LOIN
roast root vegetables, creamy mash potato, ginger & soya jus

GRILLED SALMON
roast root vegetables, lemon butter sauce

PUMPKIN RAVIOLI
white wine cream

8OZ STRATHSPEY SIRLOIN STEAK
chunky chips, flat mushroom, grilled tomato (£7.95 supp.)

CHOCOLATE & RASPBERRY TORTE
raspberry sorbet

STICKY TOFFEE PUDDING
caramel sauce, vanilla ice cream

SCOTTISH BLUE CHEESE
oatcakes, grapes & chutney

LOUNGE MENU

BATTERED SCOTTISH HADDOCK 19
chips, peas, tartare sauce, lemon (df)

KINGSMILLS BEEF BURGER 18
6 oz beef burger, crispy bacon, cheddar cheese, chips

HAGGIS, NEEPS & TATTIES 17
whisky sauce

KINGSMILLS CLUB SANDWICH 17
toasted white or brown farmhouse bread filled with chargrilled chicken, bacon, tomato, lettuce, free range egg mayonnaise, french fries

RICOTTA & SPINACH TORTELLINI 18
basil tomato sauce

SANDWICHES

Served 10am till 6pm

£8

Hand Carved Honey Roast Ham
Scottish Smoked Salmon & Cream Cheese
Rare Roast Sirloin of Beef & Horseradish
Coronation Chicken
Mull Cheddar & Red Onion Chutney (v)
Tuna & Red Onion Mayonnaise
Free Range Egg Mayonnaise (v)

All above sandwiches are deep filled served on white or brown farmhouse bread served with hand cooked crisps. Gluten free bread is available on request.

If you are concerned about food allergies you are invited to ask one of our team members for assistance with selecting menu items.

Our Executive Chef is continually reviewing our menu dependent on produce availability, and currently, this can change rapidly. Dishes will be developed, introduced or removed to ensure you always enjoy the very best dining experience.