



KNIPOCH HOTEL EVENING MENU

TO START

VELOUTÉ OF THE DAY	10
Crusty Bread GF, VGN, (9)	
LOCAL SCALLOPS	17
Burnt Onion Oil, Roe, Apple, Chicken Jus (4, 9, 10, 12)	
RED PARTRIDGE	15
Jerusalem Artichoke, White Beans, Spinach GF, (7, 9)	
KING OYSTER MUSHROOM	14
Blue Cheese Crumb, Pickled Mushroom, Molasses (1, 7, 8)	
GNOCCHI	12
Romesco, Aubergine, Basil, Parmesan (1, 3, 7)	
BUTTERNUT FONDANT	12
Chestnut, Cashew Truffle Emulsion VGN, (8, 12)	

ALLERGENS:

(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, (VGN) VEGAN, (GF) GLUTEN FREE

MAINS

VENISON LOIN	36
Swede Puree, Chestnut, Scotch Pie, Black Cherry Jus (1, 7, 10)	
ROAST COD	32
Creamy Mash, Pancetta, Prawn, Tender Stem Broccoli, Lemon Butter GF, (4, 7, 12)	
BAKED BEETROOT	24
Smoked Parsnip, Wild Mushroom, Mulled Jus VGN, GF, (7)	
BAVETTE STEAK	32
Oxtail, Potato Terrine, Leek, Heritage Carrots GF, (1, 7, 12, 15)	
STONE BASS	34
Puy Lentils, Sweet Potato Falafel GF, (1, 9, 12)	
CORN FED CHICKEN SUPREME	28
Aubergine Puree, Artichoke Heart, Salsa Verde, Fennel, Piperade GF, VGN, (11, 12, 15)	

LOCAL SUPPLIERS:

IAIN STEWART FISHMONGER,
JM BRECKENRIDGE (FRESH PRODUCE)
LOCHABER LARDER BUTCHER

SIDES

NEW POTATOES	6
VGN (7)	
TENDERSTEM BROCCOLI	6
Hazelnut, Orange VGN (8)	
BUTTERNUT	6
Chilli Flakes VGN	

TO FINISH

STICKY TOFFEE PUDDING	12
Apple, Walnut Tuile, Citrus Crème Fraiche GF, (1, 3, 7, 8, 12)	
LOCH FYNE ORANGE LIQUEUR BRÛLÉE	13
Honeycomb, Cranberries GF (7)	
CHOCOLATE MARQUISE	14
Cherries, Rum, Chilli, Chantilly Cream (1, 3, 7, 8)	
SCOTTISH CHEESE SELECTION	18
Dukha Nuts, Stem Ginger Ice Cream, Crackers (7, 8, 11, 12)	