

KNIPOCH



HOUSE HOTEL

SERVED 6.00 PM - 8.30 PM

Let's Begin

Sweet Potato Soup Coconut, Thai Green Curry <i>1. 8. df. vgn</i>	£10
Beetroot Tatin Soft Cheese, Herbs, Walnut Brittle, Balsamic <i>8. 15. gf. vgn.</i>	£11
Butter Bean Puree Mussels, Croutons, Lardons <i>14. 15. gf.</i>	£11
Chicken Liver Paté Mille-Feuille, Sourdough, Onion Chutney <i>1. 3. 7. 9. 10. 12.</i>	£12
Sweet Chilli Squash Quinoa, Almonds <i>1. 3. 7. 8.</i>	£12
Blue Cheese Soufflé Cherry Salsa, Rocket <i>1. 3. 7. 8.</i>	£15
Pork Brawn Croquette Celeriac, Pickled Apple <i>1. 3. 9. 10. 15.</i>	£15
Trout Tartare Hot Smoked Mousse, Avocado, Capers <i>1. 4. 7. 12.</i>	£15
Smoked Fish Cake Crispy Leek, Seaweed Cream, Trout Keta <i>1. 3. 4. 7.</i>	£15

Mains

Smoked Fish Pie Cheddar Mash <i>3. 4. 7.</i>	£19
Lamb Shoulder Burger Pesto Mayo, Red Pepper, Hummus, Sweet Potato Fries <i>1. 8. 12.</i>	£22
Duck Leg Merquez Sausage Cassoulet, Pak Choi <i>1. 9. 10. 12. 15.</i>	£25
Kames Trout Bourbon Glaze, Mussels, Peas, Nduja, Creme Fraiché <i>4. 7. 14. 15.</i>	£26
Halibut Lemon Garlic Caper Sauce, Citrus Chilli Risotto, Crispy Kale <i>1. 4. 7. 15.</i>	£30
Ribeye Steak Tartiflette, Tender Stem, Shallot, Garlic Crisps <i>1. 7. 15.</i>	£35
Ravioli Spinach, Ricotta, Sage Butter <i>1. 3. 7.</i>	£19
Roast Tumeric Cauliflower Whipped Tofu Feta, Crispy Curry Chickpeas <i>8. 12. gf. vgn</i>	£18
Hasselback Aubergine Vegan Pesto, Romesco, Courgette <i>gf. vgn</i>	£18

To Finish

Peach Melba <i>1. 3. 7. 8.</i>	£15
Citrus Tart Blueberry <i>1. 7. 8.</i>	£11
Sticky Toffee Apple Crumble Parfait <i>1. 3. 7. 8.</i>	£10
Chocolate Mousse Brownie, Cherry, Pistachio <i>1. 3. 7. gf. df.</i>	£10
Selection of Ice Cream or Sorbet 3 Scoops <i>7.</i>	£8
Scottish Cheese Board Baileys Ice Cream, Spiced Nuts <i>1. 3. 7. 8.</i>	£18

On the Side

Roasted Root Vegetables <i>gf. vgn</i>	
Hasselback New Potatoes <i>gf. vgn</i>	
Kale, Hazelnuts, Chilli <i>8. vgn</i>	
Knipoch House Bread, Butter <i>1. 7. 8.</i>	
	£5 each

Please ask your waiter for other *Gluten Free* and *Dairy Free* options

(vgn) Vegan, (gf) Gluten Free (df) Dairy Free Allergens: 1. Contains Gluten, 2. Crustaceans, 3. Egg, 4. Fish 5. Peanuts, 6. Soy Bean, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Sulphur Dioxide & Sulphites, 13. Lupin, 14. Molluscs, 15. Garlic

Local Suppliers: Alba Fish supplier, John Vallance - Fish, JM Breckenridge - (Fresh Produce) Rob Cameron - Wild Argyll Venison, Ocbil Foods - Fine Foods