

KNIPOCH



HOUSE HOTEL

Let's Begin

|                                                                                                    |            |
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| <b>Jerusalem Artichoke Veloute</b><br>Isle of Mull Beignet, Truffle Oil<br><i>2. 4. 7. 15. (v)</i> | <b>£10</b> |
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| <b>Chicken Liver Parfait</b><br>Shallot Jam, Chicken Fat Brioche<br><i>2. 4. 14. 15.</i>           | <b>£12</b> |
| —                                                                                                  |            |
| <b>Hand Dived Scallop</b><br>Black Pudding, Apple Salad<br><i>2. 7. 8. 15.</i>                     | <b>£16</b> |
| —                                                                                                  |            |
| <b>Moules Mariniere</b><br>Sourdough, Seaweed Butter<br><i>2. 7. 8. 14. 15.</i>                    | <b>£12</b> |
| —                                                                                                  |            |
| <b>Beetroot Terrine</b><br>Goats Cheese, Honey, Pickled Walnut<br><i>7. 10. 14. (v) (gf)</i>       | <b>£14</b> |
| —                                                                                                  |            |
| <b>Duck Leg Tortellini</b><br>Squash Veloute, Pumpkin Seeds<br><i>2. 4. 7. 10. 15.</i>             | <b>£14</b> |

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,  
JM Breckenridge - (Fresh Produce) Rob Cameron - Wild Argyll Venison,  
Ocbil Foods - Fine Foods*

Mains

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|----------------------------------------------------------------------------------------------------------------------|------------|
| <b>Sea Trout</b><br>Herb Crushed Potatoes, Mussel Broth<br><i>5. 7. 8. 14. 15. (gf)</i>                              | <b>£29</b> |
| —                                                                                                                    |            |
| <b>Hake</b><br>Potato Rosti, Samphire, Sauce Grenobloise<br><i>2. 5. 7.</i>                                          | <b>£29</b> |
| —                                                                                                                    |            |
| <b>Smoked Haddock Agnolotti</b><br>Leek and Potato Espuma, Burnt Allium Powder<br><i>2. 4. 5. 7. 15.</i>             | <b>£28</b> |
| —                                                                                                                    |            |
| <b>Braised Ox Cheek</b><br>Garlic Pomme Puree,<br>Caramelised Shallot, Beef Jus<br><i>1. 7. 14. 15. (gf)</i>         | <b>£32</b> |
| —                                                                                                                    |            |
| <b>Venison Burger</b><br>Smoked Cheddar, Miso Mayo, Pont Neuf<br><i>2. 4. 7. 9. 13.</i>                              | <b>£22</b> |
| —                                                                                                                    |            |
| <b>Aberdeen Angus Sirloin</b><br>King Oyster Mushroom,<br>Confit Cherry Tomatoes, Pont Neuf<br><i>1. 7. 14. (gf)</i> | <b>£42</b> |
| —                                                                                                                    |            |
| <b>Wild Mushroom Pie</b><br>Garlic Pomme Puree, Skirlie, Onion Jus<br><i>2. 4. 7. 14. 15. (v)</i>                    | <b>£22</b> |
| —                                                                                                                    |            |
| <b>Sweet Potato Gnocchi</b><br>Pumpkin Seed Salad, Charred Grapefruit<br><i>2. 4. 7. 14. (v)</i>                     | <b>£22</b> |

To Finish

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| <b>Sticky Toffee Pudding</b><br>Miso Toffee Sauce, Vanilla Ice Cream<br><i>2. 4. 7. 13. 14. (v)</i> | <b>£12</b> |
| —                                                                                                   |            |
| <b>Apple Cheesecake</b><br>Mulled Cider Sorbet<br><i>2. 7. 14. (v)</i>                              | <b>£12</b> |
| —                                                                                                   |            |
| <b>Tonka Bean Creme Brulee</b><br>Speculoos Biscuit<br><i>2. 4. 7. (v)</i>                          | <b>£12</b> |
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| <b>Coffee Donut</b><br>White Chocolate, Praline Ice Cream<br><i>2. 4. 7. 10.</i>                    | <b>£14</b> |
| —                                                                                                   |            |
| <b>Dark Chocolate Cremeux</b><br>Red Wine, Pear Sorbet<br><i>2. 4. 7. 14.</i>                       | <b>£14</b> |
| —                                                                                                   |            |
| <b>Scottish Cheese Board</b><br>Chutney, Biscuits<br><i>1. 2. 7. 14. (v)</i>                        | <b>£19</b> |

On the Side

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|---------------------------------------------------|--------------|
| <b>Homemade Bread &amp; Butter</b> <i>2. 7.</i>   | <b>£5</b>    |
| <b>Honey Roasted Root Vegetables</b> <i>(vgn)</i> | <b>£6.50</b> |
| <b>Sundried Tomato Salad</b> <i>14. (vgn)</i>     | <b>£6</b>    |
| <b>Pont Neuf</b> <i>(vgn)</i>                     | <b>£6.50</b> |
| <b>Garlic Pomme Puree</b> <i>7.</i>               | <b>£7</b>    |