

KNIPOCH

HOUSE HOTEL

Let's Begin

Spring Minestrone
 Pesto, Aged Parmesan, Lemon Thyme Focaccia **£9**
 1. 2. 3. 7. 10. 15.

Scallops
 Green Pepper Romesco, Charred Orange,
 Gremolata, Asparagus, Chicken Skin Granola **£15**
 2. 7. 8. 10. 15.

Shetland Mussels
 Thistly Cross Cider, Confit Garlic, **£12**
 Spring Onion, Cream Sauce, Sourdough
 2. 7. 8. 14. 15.

Angus Beef Tartare
 Candy Beetroot, Furikake, Wasabi Aioli, Radish **£14**
 2. 9. 12. 13. 14. 15. (df)

Whipped Ricotta
 Heirloom Tomato, Preserved Lemon, **£10**
 Basil, Rapeseed, Lavosh Crackers
 2. 7. 12. 13. 14. (v)

Confit Duck Leg Terrine
 Duck Liver Parfait, Marmalade, Rhubarb, **£15**
 Pistachio, Duck Fat Brioche
 2. 4. 7. 10. 14. 15.

**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

Braised Lamb Shoulder
 Wild Garlic Polenta, Peas a la Francaise, Herb Crumb, **£28**
 Lamb Sauce
 1. 2. 7. 14. 15.

Oban Whisky Glazed Pork Belly
 Colcannon, Hispi Cabbage, Belly Jam, Arran Mustard Sauce, **£26**
 Crackling
 1. 7. 9. 13. 14. 15.

Dulse Butter Poached Halibut
 Champagne Buerre Blanc, Leek Fondue, Puffed Potato, Caviar **£58**
 5. 7. 14. 15. (gf)

Pan Roast Fillet of Stone Bass
 Spring Chowder, Mussels, Olive Oil **£27**
 1. 5. 7. 8. 15. (gf)

1Coz Aberdeen Angus Ribeye
 Triple Cooked Chips, Portobello Mushroom, Vine Tomatoes **£45**
 Selection of sauces £4 each
 1. 7. 14. 15. (gf)

Corn Fed Chicken Breast
 Crispy Chicken Thigh, Fondant Potato, Broccoli, **£25**
 Chicken Sauce
 1. 4. 7. 14. 15.

Linguini Alle Vongole
 White Wine, Clams, Garlic, Chilli, Olive Oil, Parsley **£25**
 2. 4. 8. 15. (df)

Venison Burger
 Truffle Mayo, Little Gem, Tomato, Red Onion, Relish, **£21**
 Blue Murder, Fries
 2. 4. 7. 9. 14.

Haricot Bean Cassoulet Verte
 Asparagus, Tender stem Broccoli, Ricotta, **£21**
 Toasted Pumpkin Seeds
 7. 15. (v) (gf)

To Finish

Rhubarb & Custard Trifle
 Custard Cream **£12**
 2. 4. 7.

Greek Yoghurt Panna Cotta
 Blueberry, Lemon, Local Honey **£12**
 2. 4. 7.

Sticky Toffee Pudding
 Salted Caramel Sauce, Brandy Snap, **£11**
 Clotted Cream Ice Cream
 2. 4. 7. 14. (v)

70% Dark Chocolate Tart
 Hazelnut Praline, Cafe Latte Ice Cream, **£15**
 Chocolate Tuille, Smoked Salt
 2. 4. 7. 10. 13. 14. (v)

Ice Cream & Sorbet Selection
 Shortbread **£9**
 2. 4. 7.

*We also offer a separate Cheese Menu
 Please ask your server*

On the Side

Homemade Bread & Butter 2. 7. **£5**

Green Salad (vgn) (df) (gf) **£6**

Fries (vgn) (df) **£6**

Triple Cooked Chips **£7**

Creamy Mash 7. (v) (gf) **£6**

Spring Vegetables 7. (v) (gf) **£7**