



kinloch

## SAMPLE DINNER MENU

### Soupçon

Slightly spicy pea

### First course

Isle of Skye scallop mousse, with Drumfearn langoustine

**Wine flight C - £13.00** (2 wines 125mls each):

Montmarin Chardonnay/ Whitehaven Riesling - or by the glass/bottle and halves if available

**Special recommendations by the bottle:** Hermitage Blanc #133/Pinot Gris Rotenberg #146

Malt Whisky Flight 3 / The Misty Isle Chaser B / Beer Flight A or D

Wild pigeon breast, Perthshire beetroot and crème fraiche, Stornoway black pudding, rich citrus sauce

**Wine flight E £13.50** (2 wines 125mls each):

Chateau Pierrail/El Coto Crianza - or by the glass/bottle and halves if available

**Special recommendations by the bottle:** Barbara D'Alba #150/Tullens Pinot Noir #803

Malt Whisky Flight 5 / Or The Island Chaser C / Beer Flight B or C

### Marcello's special

Steamed organic Skye salmon, caramelised banana

### Main course

Fillet of Isle of Skye venison, stir fried Savoy cabbage and pancetta, caramelised apples and parsnips, Kinloch's croquette

**Wine flight H £16.00** (2 wines 125mls each):

Gigondas/Carmenere - or by the glass/bottle and halves if available

**Special recommendations by the bottle:** Cuvee 1 Hegarty-Chamans #135/Numanthia Toro #249

Malt Whisky Flight 5 / The Island Chaser C / Beer Flight B or D

Fillet of Mallaig hake, courgette rösti, roast cherry tomatoes, Drumfearn mussels, local leaves, caper pesto

**Wine flight J £14.00** (2 wines 125mls each):

Sancerre/Pinot Grigio Rose - or by the glass/bottle and halves if available

**Special recommendations by the bottle:** Chateaufeuf du Pape (white)#132/Langhe Arneis (white) #160

Malt Whisky Flight 1 / The Capital Chaser A / Beer Flight B or D

### Dessert course

Apple and calvados cheesecake, caramel swirls, warm caramel sauce, apple crisps

**Wine flight T £9.00** (2 wines 50mls each):

Pacherenc/Moscatel - or by the glass/half/50cl bottle if available

**Special recommendation by the half bottle:** Lillypilly Noble Blend #228 (half bottle)

Malt/Blended Whisky Flight 7 / The Misty Isle Chaser B £13.00 . Beer Flight A

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## SAMPLE DINNER MENU

Orange crème, warm dark chocolate sauce, white chocolate and apricot fudge

**Wine flight W £11.50** (2 wines 50mls each):

Arneis Passito/Esensia Orange Muscat - or by the glass/half/50cl bottle if available

**Special recommendation by the half bottle:** Banyuls Rimage #60 (50cl bottle)

**Malt Whisky Flight 6** / The Island Chaser C / Beer Flight B

### **Cheese course**

Achmore Blue, with prune and orange mousse, Perthshire honey jellies and savoury cinnamon syrup with gently poached pears

Selection of Scottish and French cheeses from our trolley, served with Kinloch water biscuits, grapes and celery (£3.50 supplement)

**Wine flight R £11.00** (2 wines 50mls each):

Banyuls/LBV Port - or by the glass/half/50cl bottle if available

**Special recommendation by the half bottle:** Quinta Do Noval Finest Reserve LB Port #235 (half bottle)

**Malt Whisky Flight 2** / The Island Chaser C / Beer Flight C or D

Coffee, homemade petits fours and fudge served in the drawing rooms

### **Head Chef – Marcello Tully**

Six courses	(any four courses including soupçon and special)	- £65.00
Five courses	(any three courses including soupçon and special)	- £60.00
Four courses	(any two courses including soupçon and special)	- £55.00

The five course dinner option is included within residents' tariff  
(there is a £5.00 supplement for 6 courses)