



### House Aperitifs:

Negroni	£8.00	Kir Royale	£8.00
Campari/Aperol Spritz	£8.00	Champagne Cocktail	£9.50

### Starters:

Leek and potato soup w/ wild garlic oil & sourdough bread	(V)(Vg)	£6.50
Mussels in cider, bacon, shallot, cream and tarragon w sourdough		£8/£15
Kilchrenan Inn Scotch Egg w/ celeriac remoulade		£9.50
Twice baked Isle of Mull cheese souffle w/ dressed winter leaves	(V)	£8.50
Cold smoked scottish salmon w/ horseradish cream, cress & toasted sourdough		£9.50
West Coast Creel Caught Langoustines w/ garlic mayonnaise, watercress & lemon		£13.50

### Mains:

Beer battered angel-cut haddock & hand cut chips with peas & tartare		£15.50
Kilchrenan Inn burger served in a brioche bun w/cheese, relish, pickles & fries		£15.50
Veg burger served in a brioche bun w/ red onion, sriracha mayo & fries	(V) (Vg)	£15.50
Celeriac Risotto w/ sage, capers & lemon oil	(V) (Vg)	£17.50
Rabbit, mustard and tarragon pie w/ carrots & baby new potatoes		£18.50
Fillet of sea bream w/ carrots, leeks, new potatoes, lobster sauce and dill oil		£19.50
Slow braised pork belly w/ white onion puree, cabbage, tarragon gravy and new potatoes		£19.50
Lobster Macaroni Cheese w/ tarragon and parsley crumb & dressed green salad		£18.50

### Sides:

Parmesan & truffle fries	£5.00	French Fries	£4.00
Seasonal Veg	£4.50	Dressed Green Salad	£4.00
Bread and butter	£3.00		

Please let us know of any allergens or special dietary requirements you may have.

We can often adapt dishes and substitute ingredients to suit your particular needs.



### **Desserts:**

Whisky and brown bread ice cream	£5.50
Affogato. One shot of espresso w/ a scoop of vanilla ice cream on the side	£5.50
Rhubarb crumble w/ custard, fresh cream or ice cream	£7.50
Crème Brulee	£6.50
Raspberry bakewell tart w/ fresh cream or ice cream	£7.50
Chocolate brownie w/ fresh cream or ice cream	£7.50
Rhubarb sorbet	£5.50
Trio of ice cream – vanilla, dark chocolate & strawberry	£6 trio
Scottish cheeseboard w/ chutney & oatcakes	£8/£15

### **Something Extra:**

Corney and Barrow Ruby Port	£6.00
San Emilio Pedro Ximenes, Emilio Lustau dessert wine	£6.80
Late Harvest Chenin Blanc, Joostenberg Estate	£6.50
Corney & Barrow 20-year-old Tawny Port	£7.80
Corney & Barrow Sauternes, Bordeaux	£6.50

Selection of Malt Whisky & Liqueurs available from the bar.