

À LA CARTE LUNCH & DINNER MENU



Spring/Summer

Nibbles

Kalamata Olives with Indian Spiced
Houmous & Bread Sticks (for 2) £6.90

Starters

Celeriac & Bramley Apple Soup -Toasted Walnut Pieces – Crumbled Stilton Cheese £7.50

Wild Mushroom & Truffle Risotto Parmesan Shavings - Rocket £8.50

Shredded Confit of Gressingham Duck Leg -Spiced Onion & Pak Choi Salad - Fried Duck Egg £10

Seafood Platter - Smoked Trout - Dressed Crab – Seared Scallop £14.50

Kilcamb Salad - Goat's Cheese Mousseline – Cauliflower & Almond Purée –
Sundried Cherry Tomatoes Port Wine Syrup £11.50

Chefs Choice Mains

Asian Spiced Slow Cooked Belly of Pork - Hickory Smoked Creamed Potatoes - Celeriac - Caramelised Apple Purée£17.50

Free Range Breast of Chicken - Crispy Skin – Greek Chickpea Salad £18.50

Roasted Rump of Highland Lamb - Dauphinoise Potato – Carrot & Apricot Purée – Capers & Mint Butter -Celeriac Rösti £19.50

Fillet of Scottish Beef - Braised Ox Cheek – Caramelised Onion Tart Puy Lentil Casserole £24.00

Traditional Mains

Homemade Beer Battered Haddock - Duck Fat Chips - Homemade Coriander Tartar Sauce £15.50

Kilcamb Seafood Pie with Chorizo and Mixed Vegetables £14.00

Slow Cooked Pulled Brisket of Beef in Jack Daniels Barbecue Sauce - Brioche Bun – Spicy Tomato & Apple Relish
Duck Fat Chips £14.50

Pumpkin Tortellini with Sunblushed Tomatoes & Parmesan in Creamy Pesto Sauce £14.50

Sides

Duck Fat Chips & Aioli Dip £4.00
Mixed Seasonal Salad £2.50

Puddings £8.00

Luxury Chocolate Brownie - Salted Caramel Ice Cream

Tonka Bean Panna Cotta – Honeycomb – Poached Rhubarb – Orange & Star Anise Sorbet

Assiette of Lemon - Lemon & Ginger Cheesecake - White Chocolate & Lemon Parfait - Mini Lemon Meringue – Lemon Jelly

White Chocolate & Whisky Parfait - Marinated Aromatic Prunes – Treacle Meringue

Farmhouse Cheese

Isle of Mull Cheddar - Brie - Stilton - Quince Jelly – Tomato Relish – Grapes – Walnuts – Toasted Brioche
& Oatcakes

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Winter

Nibbles

Hummous & Bread Sticks 2.50

Black and Green Olive Mix 2.50

Starters

Celeriac & Bramley Apple Soup - Toasted Walnut Pieces - 7.00

Wild Mushroom & Truffle Risotto - Parmesan - Rocket Salad - 8.50

Lemon & Goat's Cheese Gnocci - Cherry Tomatoes - Salt Baked Beetroot - Pickled Shallots 7.50

Slow Roasted & Shredded Leg of Gressingham Duck- Spiced Onion & Pak Choi Salad - Fried Duck Egg - 10.50

Kilcamb Cold Seafood Platter - Hot & Cold Smoked Salmon - Crayfish Tails - Langoustine - Dressed Crab
Starter 14.50 Main Course 25.00

Chefs Choice Mains

Cumin & Coriander Spiced Monkfish Tail- Aubergine Mustard Mash - Crispy Onion Rings - Green Olive Dressing - 18.50

Pan Fried Fillet of West Coast Sea Bass- Tomato & Olive Tart - Tيرة Langoustine - Garlic & Herb Butter - 19.50

Venison Wellington (sharing for 2)- Braised Red Cabbage – Salt & Pepper Sprouts – Squash Puree – Whisky Sauce £42.00

Loin of Dingwall Bred "Cross Suffolk" Lamb - Pudding of Slow Roasted Shoulder
Goat's Cheese Fondant Potato - Carrot & Apricot Puree - Caper & Mint Butter 19.50

Traditional Mains

6oz Aberdeen Angus Fillet Steak - Onion Rings - Wild Mushroom Ragù - Chunky Chips - 28.00

Home Made Beer Battered Haddock Chunky Chips - Pea Purée - Home Made Tartar Sauce - 13.50

Cajun Spiced Salmon Burger - Home Made Brioch Bun - Lemon & Ginger Mayo - Chunky Chips 11.95

Kilcamb Slow Cooked Pulled Aberdeen Angus Beef & Brioch Bun - Gruyère Cheese – Sweet Onion Confit - Chunky Chips - 11.95

Hand-Made Linguine Pasta Sun-blushed Tomatoes, Rocket & Parmesan - Pesto Sauce - 10.50

Chef's Caesar Salad with Crayfish or with Breast of Chicken - 12.50 With both - 16.50

Spiced Fried Chicken Fillets - Oriental Dip Starter 6.95 Main Course 12.50

Sides 3.50

Chunky Chips & Aioli Dip

Mixed Seasonal Salad

Onion Rings

Puddings £7.50

Warm Chocolate Fondant "Mochaccino" - Coffee Ice Cream - Caramelised Walnuts

Date & Toffee Pudding - Caramelised Bananas - Vanilla Ice Cream

Assiette of Lemon - Lemon Posset - White Chocolate & Lemon Parfait - Mini Lemon Meringue

Rosewater & Cardamom Panna Cotta Pistachio Macaroons – Cardamom Tuille

Farmhouse Cheeses - Isle of Mull Cheddar - Brie - Stilton - Quince Jelly & Oatcakes

Guests on half board - dinner, coffee/tea and petite fours is included in your tariff.

TASTING MENU



Amuse Bouche

Salad of Goats Cheese Mousseline - Cauliflower & Almond Puree - Sundried Cherry Tomatoes - Port wine Syrup

Mourvedre Rosé, Collioure 2011, Consolation/100ml

A complex wine - wild fermented in barrel to add biscuity, savoury characters to the bright berry fruits. A full-flavoured wine, it possesses length and balance very rare in a rose.

To Start

Shredded confit of Gressingham Duck Leg
Spiced Onion & Pak Choi Salad - Fried Duck Egg

Chateau la Chartreuse, Sauternes 2006/100ml

Rich classic Sauternes with sweet, honeyed, stone fruit notes and a hint of citrus. Beautifully clean and fresh to the finish.

Intermediate Course

Celeriac and Bramley Apple Soup with Toasted Walnut Pieces

Vouvray Vieux Vauvert 2013 Loire France /100ml

Made with 100% Chenin Blanc Grapes. Delicious apple flavours and refreshing citrus acidity. A great compliment to this delicious winter soup

Fish

Seafood Platter - Smoked Trout - Dressed Crab - Seared Scallop

Calgardup Brook Chardonnay, McHenry Hohnen 2010/100ml

Sourced exclusively from the Calgardup Brook vineyard. A complex nose, hints of Grand Marnier, buttery sweet pastries and nutmeg. The palate is textured with plenty of weight, a firm mineral edge and lovely, unobtrusive grapefruit acidity.

Meat

Fillet of Scottish Beef - Braised Ox Cheek - Caramelised Onion Tart - Puy Lentil Casserole

Macia Batle Crianza 2010 – Binissalem Majorca, Spain 100ml

From Vinyards in the centre of Majorca this Intense wine bursts with cherry colour and wonderful fruit aromas with mouth filling flavours and a hint of smoky spice

Pre-Dessert

Orange & Star Anise Sorbet

Dessert

Luxury Chocolate Brownie - Salted Caramel Ice Cream

Tokaji Late Harvest Fermint 2008, Hungary/75ml

Fruity aroma with honey, pear and wild flowers. Round acidity and soft sweetness in perfect harmony

Coffee or Tea with Petit Fours will be served in the drawing room or lounge after your meal

£69.00 per person without wines

£115.00 per person with wines

For half board guests there is a supplement of

£15.00 per person without wines

£55.00 per person with wines.

The Gourmet tasting menu has to be taken by all guests on your table.

Because of the time needed to fully enjoy this meal, we recommend booking no later than 8.00pm.

SENSATIONAL SEAFOOD



Our delicious Seafood menu changes daily depending on the day's catch. Our seafood is provided by the fishing boat "The Kirsty Ann" from the clear waters off Coll and Tiree.

Alternative menus below... Subject to change and Catch of the Day!



SOME OTHER SEAFOOD DISHES YOU CAN EXPECT TO SEE ON OUR BLACKBOARD



Seared Scallops with Stornoway Black Pudding and Truffled Pea Purée
£12.00 Starter

Langoustine Bisque
Starter £6.50

Crispy Squid Rings with Spiced Oriental Dip and Seasonal Salad - £8.00 starter. £16.00 Main Course

Home Made Seafood Linguine with Spinach, Sun Blushed Tomatoes & Olive Oil
£14.95 Main Course

Moules Mariniere with Garlic Bread
£8.00 Starter £15.00 Main Course

Cracked Crab Claws with Pickled Carrot Salad & Aioli
£8.00 Starter £16.00 Main Course

Split Grilled Langoustines with Garlic Butter
£12.00 Starter £24.00 Main Course

Grilled Plaice Fillet with Garlic, Crayfish & Caper Butter
Mustard Mash & Buttered Green Vegetables
£17.50 Main Course

Pan Fried Rainbow Trout with Toasted Almonds and Walnut Butter, Fresh Seasonal Vegetables.
£17.50 Main Course

Our Famous Assiette of Seafood offering a taste of all the above and more...
Main Course For one £38.00
£76.00 to share

(This dish carries a £14.00 supplement per person for guests on half board)

We also have special desserts from time to time, dependant upon market and season.

Please call at any time (T: 01967402257) or email enquiries@kilcambledge.co.uk
for details of our current seafood "Menu of the Day".