

K I N G S M I L L S
À LA CARTE MENU
STARTER & MAIN £35 | THREE COURSES £43

We are proud to feature the best of locally produced fayre from Inverness and the Scottish Highlands.

Our executive chef has created each dish with creative style and a true passion for food so that you can enjoy an unforgettable fine dining experience.

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STARTERS

CHARRED MISO CAULIFLOWER

kimchi cauliflower fritters - satay sauce - cavalo nero crisps - toasted almonds (ve, gf)

SEARED SCOTTISH SCALLOPS

seaweed crunch - cottage cheese - horseradish foam - nduja caramel **£4 supplement**

BLACK PEPPER CURED MACKEREL

horseradish cream - beetroot - fennel & orange textures (gf, dfa)

TEXTURES OF CARROT

confit - puree - gel - toasted sunflower seeds (gf)

CURED HIGHLAND VENISON LOIN

walnut ketchup - preserved shimeji mushroom - compressed pears **£4 supplement**

MAIN COURSES

NORTH SEA COD LOIN

cape wrath oyster beignet - warm tartare sauce - celeraic puree - cucumber - batter scratchings

ASSIETTE OF FREE RANGE PORK

slow cooked belly - glazed daube - croquette - crackling - sweet corn puree - pickled raddish - cider vinegar - charred corn salsa

SEA TROUT

gently steamed sea trout - black olive tapenade
red pepper sauce vierge - basil oil

DUCK BREAST

carrot puree - charred carrot - puy lentil - crispy kale - chamomile jus (gf,df) **£5 supplement**

LAMB RUMP

peas & beans in herb dressing - confit tomato - mint gel lamb & potato terrine (gf,df) **£10 supplement**

TEXTURES OF ARTICHOKE

potato terrine - sauerkraut - charred onion - pickled shallot dressing (ve, gf)

FOOD ALLERGIES & INTOLERANCES

before ordering please speak to a member of our staff about your requirements and we will cater accordingly.

v - Vegetarian df - Dairy Free gf - Gluten Free ve - Vegan dfa - Dairy Free Available gfa - Gluten Free Available

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FROM THE GRILL

NEWTONMORE VENISON LOIN STEAK **£5 supplement** (gf, df)

28 DAY MATURED 8OZ SIRLOIN STEAK **£4 supplement** (gf, df)
from Grants of Strathspey

CORNFED CHICKEN **£4 supplement** (gf, df)

GRILLED PLAICE
SERVED OFF THE BONE (gf, df)

All grill items served with
confit plum tomato - flat mushroom
charred white onions - side of fries (gf, df)

SIDES **£4.50 supplement**

PINK FIR POTATO, HERB VINAIGRETTE (ve)

ROASTED ROOT VEGETABLE
WITH HAZELNUT PESTO (ve)

INNIS & GUNN IPA ONION RINGS (v, gfa, dfa)

ICEBERG WEDGE SALAD
WITH RANCH DRESSING, BLUE CHEESE (v) **£2.50 supplement**

STEAMED GREENS
WITH CHIMICHURRI & PUMPKIN SEEDS (ve)

SAUCES **£4 supplement**

A1 STEAK SAUCE - royal warranted during the reign of King George IV

CAFE DE PARIS BUTTER - served warm - compound butter - anchovy - spices - cognac - citrus

CHIMICHURRI - south American steak condiment - parsley - oregano - garlic - chilli - vinegar

PEPPERCORN - made traditionally

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DESSERTS

PRALINE & WALNUT CAKE

orange pate de fruit - candied walnut - white chocolate coffee cream - cappuccino ice cream - pine nut brandy tuille

DARK CHOCOLATE MARQUISE

white chocolate crème patissiere - passion fruit chocolate - lime caramel - feuilletine - white chocolate ice cream

PISTACHIO & APPLE CAKE

blackcurrant macaron - raspberry sorbet

ASSIETTE OF CITRUS DESSERT

rose water lime crème caramel - passion fruit marshmallow - meringue - lemon sorbet

HIGHLAND CHEESE PLATTER **£7 supplement**

Tain 'Minger' - Morangie brie

Tain cheddar - Strathdon blue

chutney - highland oatcakes (gfa)

COFFEE

CAPPUCCINO **£3.90**

LATTE **£3.90**

FLAT WHITE **£3.90**

AMERICANO **£3.90**

ESPRESSO **£3.90**

IRISH COFFEE **£7.15**

with Tomatin whisky

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