



KILCONQUHAR
CASTLE ESTATE

STARTERS

HAGGIS AND DRAMBUIE COMPOTE **7.95**

A blend of haggis, cream and Drambuie, served with oatcakes, salad and crispy onion garnish

GARLIC, CHILLI & CORIANDER KING PRAWNS **8.95**

Served on toasted sourdough

SOUP OF THE DAY (V, VG, GF) **6.95**

Made daily, finished with fresh herbs

CULLEN SKINK **9.50**

A classic Scottish soup made with local smoked haddock, potatoes, onions, cream and fresh chives

BEETROOT, CHEDDAR AND CARMELISED ONION TART (V) **6.95**

Served on a bed of rocket with a balsamic glaze

MOZZARELLA & BASIL ARANCINI (V) **8.95**

Served with roasted red pepper ragu on a bed of fresh rocket

STEAMED SHETLAND MUSSELS (GF) **8.50**

Fresh daily, cooked simply in white wine, onions, garlic, double cream and parsley

Please let us know if you have any dietary requirements, allergies or intolerances



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MAINS

DAUBE OF BEEF (GF)	23.95
Scotch Beef slow cooked for 9 hours. Served with mashed potatoes, buttered kale and rich rosemary gravy	
SWEET POTATO, LENTIL AND COCONUT DAHL (VE)	15.95
Vegetable dahl with Moroccan spices, finished with coconut cream, fresh coriander and served with a homemade flatbread	
32 DAY DRY AGED SCOTCH RIBEYE STEAK (GF)	29.95
Minimum 8 ounce	
Served with chips, roast vine tomato, grilled portobello mushroom, an onion ring and a sauce of choice – Peppercorn, Whiskey or Garlic & Parsley Butter	
PAN ROASTED SCOTTISH SALMON FILLET (GF)	21.95
Served with crushed citrus baby potatoes, hispi cabbage and samphire, finished with a herb oil	
EAST NEUK FISH AND CHIPS	16.95
Fresh local haddock fried in our own batter and served with skin on chips and petis pois	
BUTTERNUT SQUASH & PEA RISOTTO (V, GF)	16.95
Served with rocket, shaved parmesan and toasted butternut seeds	
Add Chicken - 3.00	Add Prawns - 4.95

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SUPREME OF CHICKEN (GF)	20.95
Tender supreme of chicken served with rosemary fondant, creamed Savoy cabbage with smoky pancetta and chicken jus	
FILLET OF BEEF STROGANOFF (GF)	28.95
Thinly sliced Scotch fillet, cooked with mushrooms, onions, cream and paprika. Flambéed with brandy and served with rice and gherkins	
CHEF'S STEAK & ALE PIE	17.95
Individual Steak pie served with roasted seasonal vegetables, chips and rosemary gravy	
CREAMY MUSHROOM TAGLIATELLE (V)	16.95
Tagliatelle pasta tossed in a creamy garlic and mushroom sauce, served with rocket and shaved parmesan	
Add chicken – 3.00	

SIDES

MIXED LEAF SALAD	3.95
ROASTED VEGETABLES	3.95
ONION RINGS	3.95
BUTTERED GREENS	3.95
SKIN ON CHIPS	3.95
COLESLAW	3.95
GARLIC CIABATTA	4.50
ADD CHEESE – 1.00	

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DESSERTS

ALL OUR DESSERTS ARE HOMEMADE AND CAN BE MADE AVAILABLE
IN GLUTEN FREE OPTIONS

STICKY TOFFEE PUDDING **6.95**

Served with butterscotch sauce and vanilla ice cream

CHEESECAKE OF THE DAY **6.95**

Served with chantilly cream

CHOCOLATE & HAZELNUT BROWNIE **6.95**

Served with vanilla ice cream

VANILLA PANNA COTTA **7.95**

Served with a roasted white chocolate crumb and fresh raspberries

APPLE & BERRY CRUMBLE **6.95**

Served with cream or ice cream

SELECTION OF ICE CREAMS OR SORBET **6.95**

3 scoops – Please ask your server for flavours

DREAM OF ROBERT THE BRUCE **6.95**

All butter shortbread sandwiching dairy vanilla ice cream, set on a butterscotch sauce and topped with fresh strawberries, whipped cream and chocolate pieces

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