

INVERKIP

HOTEL



WE SELL
GIFT VOUCHERS
& EVENT TICKETS

STARTERS & NIBBLES

FREEDOM BAKERY SOURDOUGH (V*,VN*,GF*,D*)

Served Warm With Whipped Butter 3.75

OLIVES (V,VN, GF, D) Gordal Table Olives 3.95

BLACK PUDDING & MCCASKIE'S HAGGIS

Rolled In Oatmeal & Served With Peppercorn Sauce 7.50

TRUFFLED MACARONI BITES (v) Served With Mustard Mayo 5.95

SEASONAL SOUP OF THE DAY
With Bread & Butter 6.50

FISH TACOS (D)

Crispy Fried Fish, Guacamole, Homemade Salsa & Chilli Jam 8.95

SAUTÉED MUSHROOMS ON GARLIC TOAST (V,VG*,GF*,D*) 6.95

INVERKIP HOTEL LENTIL SOUP (DF*)

Our Classic Scottish Soup Served With Bread & Butter 6.50

WEE BARRA SCAMPI

Our Langoustine Scampi, Fyne Ale Batter & Tartare Sauce 11.95

CLASSIC PRAWN COCKTAIL (GF*)

Dressed Leaves & Marie Rose 8.25

GRILLED MCCASKIE'S BLACK PUDDING, CHORIZO & SOFT POACHED EGG 7.50

FYNE ALE BATTERED
GHERKIN FRITTERS (V,VN*D*)
With Sriracha Chilli Mayo 5.95

MAINS

GRILLED FILLET OF SEABASS (GF, DF) Cherry Tomato, Aubergine, Garlic & Olive Caponata With New Potatoes 17.95

PAN SEARED CHICKEN & HAGGIS BALLOTINE

Served With Mash Tatties, Buttered Greens And A Creamy Leek & White Wine Sauce 16.95

TUSCAN SAUSAGE & TOMATO RIGATONI PASTA

With Garlic, Chilli, Spinach & Cream 15.95

Add: Garlic Bread 3.95

HADDOCK & CHIPS

McIntyre's Haddock, Fyne Ale Batter, Homemade Tartare & Sea Salted Fries 10.25/16.50

INVERKIP HOTEL CAJUN CHICKEN SALAD (DF)

Served With Seasonal Leaves & Citrus Mayo 13.95

SLOW COOKED STEAK & ALE PIE

Served With Mash Tatties or Fries 10.45/15.45

Add: Seasonal Greens

DOUBLE CHEDDAR MACARONI (V)

Double Scottish Cheddar Macaroni With Chargrilled Garlic Bread & Tomato Salad 12.95 Top With: Black Pudding Crumb | Truffle & Parmesan | Chorizo | Bacon Lardons 2.00

SOUTHERN FRIED CHICKEN BURGER

Served With Slaw, Fries & Garlic Mayo 14.95

THAI GREEN COCONUT

CURRY (GF*, D, V, VN)

Vegetable Medley & Basmati Rice 12.95 Add: Chicken 4.50 | King Prawns 5.50

CHORIZO, PETIT POIS & CHILLI RISOTTO 12.95

SALAD BOWL (V,VN,GF,D)

Lettuce, Tomato, Pepper, Red Onion & House Dressing 10.95 Add: Chicken 4.50 | Atlantic Prawns 5.50

CHESTNUT MUSHROOM, SPINACH & GARLIC RISOTTO (V,VN*,GF,D*) 11.95

THE GRILL

MCCASKIE'S PORK CHOP WITH A CREAMY CIDER SAUCE (GF)

Wholegrain Mustard Mash & Seasonal Greens 19.95

CHARGRILLED STEAK BURGER

Freedom Bakery Bun, Secret Sauce, Pickle & Fries 14.95

Top With: Cheddar | Blue Cheese | Chilli Cheddar

Crispy Bacon | Onion Rings | Black Pudding 2.00 each

PLANT BASED BURGER (V, VN, D) Spicy Mayo, Pickle & Fries 14.95

STEAKS

10 Years Commitment To Our Two Local Butcher's Outstanding Quality Steaks.

JOHN SCOTT 80Z SIRLOIN STEAK 21 Day Aged (GF*) 28.95

JOHN SCOTT 8OZ FILLET STEAK 21 Day Aged (GF*) 31.95

MCCASKIE'S 60Z FLAT IRON (GF*) 24.95 Recommended Medium

Our Steaks Include ALL Sides Listed Below.
Our Onion Rings | Grilled Tomato | Sautéed Mushroom | Fries
Add: Pepper Sauce | Garlic Butter | Blue Cheese Sauce 2.50

DESSERTS

WEE MERINGUE SUNDAE CHOOSE FROM (v) 6.50

♦ Baileys, Chantilly Cream & Toffee ♦♦ Classic Eton Strawberry Mess ♦

AFFOGATO

Vanilla Ice-cream, Espresso & Homemade Shortbread 6.95

DOUBLE CHOCOLATE CHEESECAKE With Salted Caramel 6.95

APPLE CRUMBLE (v) Served With Cream 7.25

VEGAN CARAMEL BROWNIE & VEGAN ICE CREAM (V,VN,GF, D) 7.25

STICKY TOFFEE PUDDING(V)

Homemade and Served With Vanilla Ice Cream 7.95

TABLET SUNDAE (GF,V) Tablet Ice Cream Sundae With

Tablet Ice Cream Sundae With Homemade Toffee Sauce 6.50/7.95

THREE SCOTTISH CHEESES, ARRAN CHUTNEY & OATCAKES

Blue Murder, Arran Whisky Cheddar, Clava Brie 8.95

S'MORE WAFFLES

Toasted Marshmallows, Chocolate Sauce & Ice Cream 6.95

WEE SIDES

WEE MAC'N'CHEESE 5.50

MCCASKIE'S HAGGIS FRIES WITH PEPPERCORN SAUCE 7.95

TRUFFLE & PARMESAN FRIES 4.95

HOUSE PEPPER SAUCE 2.95

CHARGRILLED GARLIC BREAD 3.95

SEA SALTED FRIES 3.95

BUTTERED SEASONAL GREENS 4.95

DRESSED TOMATO & RED ONION SALAD 4.95

V – Vegetarian | GF – Gluten Free | D - Dairy-Free | VN - Vegan
All Dietaries Followed With A '*' Mean The Dish Can Be Altered To Accommodate The Dietary.
You are required to inform your server of any dietary requirement when placing your order. Please advise if your dietary is of a severe nature as separate preparation methods will be applied e.g. Coeliac Disease or Severe Allergy. Cannot Be Guaranteed To Be Allergen Free.



COCKTAILS

PEACH BELLINI

Sparkling Brut & White Peach Puree 6.95

MAIN STREET MOJITO

Rum, Brown Sugar, Muddled Mint & Soda 7.95

HEDGEROW SPRITZ

Crème de Cassis, Prosecco, Lemon & Mint 7.95

SCOTTISH ISLAND ICE TEA

Rum, Vodka, Tequila, Scottish Gin, Triple Sec & Dash of Coke 7.95

'BONJOUR' FRENCH MARTINI

Vodka, Chambord, Pineapple Juice & Raspberry Dusting 8.25

COSMIC COSMO*

Vodka, Cranberry, Cointreau & Squeeze of Lime 8.25

PASSIONFRUIT GOLD MARTINI*

Passionfruit, Vanilla Vodka & Bubbles 8.50

APEROL SPRITZ

Stirred Aperol, Bubbles, Soda & Orange 7.95

*Available As Mocktail

GIN

GORDONS 3.50 **GORDONS PINK GIN 3.50 TANQUERAY** 4.20 **BOMBAY SAPPHIRE** 4.20 HENDRICKS, GIRVAN 4.95 THE BOTANIST, ISLAY 4.95 SHIPYARD GIN, (Local) 4.95 HARRIS GIN, ISLE OF HARRIS 5.50

VODKA

SMIRNOFF RED LABEL 3.50 KETTLE ONE 4.95

RUM

CAPTAIN MORGAN SPICED RUM 3.50 BACARDI CARTA BLANCA 3.20 MOUNT GAY RUM 4.10 KRAKEN SPICED RUM 4.50 TITAN RUM (Local) 4.50

BEERS & CIDERS

DRAUGHT

INVERKIP HOTEL CRAFT BEER GUEST TAP Priced Daily BREWDOG GUEST TAP Priced Daily TENNENT'S LAGER 4% 4.80 **MENABREA** 4.8% 6.00 CALEDONIAN BEST 3.2% 4.50 **GUINNESS** 4.2% 5.75

BOTTLES & CANS

PERONI 330ml 4.50 **CORONA** 330ml 4.50

MAGNERS IRISH CIDER 500ml 5.50 STRONGBOW ORIGINAL

CIDER 440ml 4.00

MAGNERS IRISH CIDER DARK FRUITS 500ml 4.95

KOPPARBERG SWEDISH STRAWBERRY AND LIME CIDER 500ml 4.95

WE HAVE NON ALCOHOLIC OPTIONS TOO



WINES

WHITE

MAGLIA PINOT GRIGIO, **ITALY** 4.50/5.50/7.50/22.95 Refreshingly light and delicate on the palate with a white flower scent and delicious red apple flavours on the palate.

WAIPARA HILLS SAUVIGNON BLANC,

NEW ZEALAND 5.25/6.95/9.95/29.95 Bursting with notes of fresh citrus, grapefruit, melon and green apple. A classic New Zealand style of Sauvignon Blanc with a crisp finish.

KLEINE ZALZE CHENIN BLANC, **SOUTH AFRICA** 5.95/ 6.95/ 8.95/ 25.50

Smooth and creamy with subtle notes of exotic fruits, white peach and fresh apricot with a hint of sweet vanilla.

MAS PUECH PICPOUL **DE PINET, FRANCE** 33.00

Delicate, very easy drinking wine with flavours of citrus, grapefruit and white stone fruits.

TUFFOLO GAVI, ITALY 32.00

Always popular and always appealing...One of the finest white wines of Italy, well-balanced and refreshing. Full of apple and peach with a zingy, crisp palate and a lemon like streak of freshness.

ROSE

MAGLIA PINOT GRIGIO ROSATO,

ITALY 4.95/6.95/8.95/24.50

strawberry and redcurrants on the palate with a hint of sweetness.

WHISPERING HILLS WHITE **ZINFANDEL**, **USA** 4.95/5.95/7.95/21.00

A sweet, soft and light rosé, a classic Zinfandel style of wine.

SPARKLING

MASCHIO PROSECCO SPUMANTE, ITALY 6.00/32.00 An approachable, refreshing fizz with characters of sweet honey, stone fruit and crisp green apple.

TELMONT RESERVE BRUT, FRANCE, CHAMPAGNE 60.00

Rich, fruity, fresh and perfectly balanced. An outstanding celebration wine.

RED

LOS TILOS MERLOT,

CHILE 4.95/5.95/7.95/22.95 Rich with aromas of forest fruits, herbs and spices followed by smooth dark chocolate.

LANGHI BILLI BILLI SHIRAZ, **AUSTRALIA** 5.50/7.50/9.95/31.00

Sweet and spicy with subtle floral notes on the nose, characteristics of the cool climate growing conditions of the Grampians. Luscious red and black fruits on the palate with finely structured tannins and mouth-watering acidity.

ARGENTO MALBEC, ARGENTINA

5.95/7.50/9.70/28.95

This medium-bodied, elegant red wine has aromas and flavours of plums, black cherries and hints of violet. It has a velvety smooth texture and a soft lingering finish.

RARE VINEYARDS, PINOT NOIR, FRANCE 24.00

Smooth and velvety on the palate with flavours of cherry and blueberry backed with a hint of sweet, oak spice.

VIVANCO RIOJA CRIANZA, SPAIN 33.00

An organic wine with aromas of violets and red fruits, with a touch of vanilla spice. Long on the palate and dominated by red fruit flavours with a toasty finish.

AFTER DINNER

CLASSIC ESPRESSO MARTINI 8.50 **HAZELNUT ESPRESSO MARTINI** 8.50

LIQUEURS

BAILEYS | COINTREAU | TIA MARIA DRAMBUIE | DISARONNO | GLAYVA All 4.95

HOT DRINKS

BLACK COFFEE 2.95 **LATTE** 3.25 **CAPPUCCINO 3.25**

FLAT WHITE 3.25

HOT CHOCOLATE 3.75 Add Marshmallows 0.20

ENGLISH BREAKFAST TEA 2.95

EARL GREY 3.10

PEPPERMINT TEA 3.10

LIQUEUR COFFEE 6.95



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