



INVERKIP
HOTEL

EASTER WEEKEND

Friday 29th Little Bunnies Afternoon Tea

Children Friendly Book Tickets Now £14.95 per child £19.95 per adult

Saturday 30th Prosecco Afternoon Tea

Book Tickets Now £24.95pp

Sunday 31st Easter Sunday Lunch or Dinner

Book Your Table - Set Menu 2 or 3 courses

BOOK NOW

www.inverkip.co.uk



Easter Sunday Set Menu

Starters

ROAST TOMATO & RED PEPPER SOUP (V, VG*, GF*, D)
WITH BREAD AND WHIPPED BUTTER

VEGETABLE OR CHICKEN TEMPURA (V, D)
SERVED WITH CHIPOTLE MAYO & SWEET CHILLI SOY

MCCASKIE HAGGIS & BLACK PUDDING
ROLLED IN OATMEAL & SERVED WITH OUR PEPPER SAUCE

CREAMY GARLIC MUSHROOMS (V*)
WITH GARLIC CIABATTA, TOPPED WITH PARMESAN AND BACON LARDONS

CLASSIC PRAWN COCKTAIL
DRESSED LEAVES & MARIE ROSE

FISH TACOS (D)
CRISPY HADDOCK, GUACAMOLE, HOMEMADE SALSA & CHILLI JAM

VINE TOMATO & MOZZARELLA BRUSCHETTA (V, GF*, VN*)
With Basil Oil, Garlic, Red Onion & Toasted Sourdough

INVERKIP HOTEL LENTIL SOUP
WITH BREAD AND WHIPPED BUTTER

Mains

ROAST BEEF & REDCURRANT JUS (GF*)
WITH DAUPHINOISE POTATOES, ROAST ROOT VEGETABLES & YORKSHIRE
PUDDING

BRIOCHE BUN WITH PULLED PORK AND APPLE SLAW (D)
SWEET BBQ PULLED PORK IN A SAVOURY BUN WITH SEA SALTED FRIES

6OZ MCCASKIES FLAT IRON STEAK (GF*)
SERVED WITH FRIES, SIDE SALAD AND OUR PEPPER SAUCE
SUPPLEMENT £4.95

HADDOCK GOUJONS AND CHIPS
MCINTYRE HADDOCK IN A FYNE ALE BATTER WITH HOMEMADE TARTARE,
CRUSHED PEAS AND SEA SALTED FRIES

ROASTED CHERRY TOMATO LINGUINE (V, VN*)
WITH A NAPOLI, WHITE WINE, GARLIC & PARMESAN SAUCE

SEARED FILLET OF COD WRAPPED IN PARMA HAM (GF)
SERVED WITH A FRESH TOMATO CONCASSE, GARLIC NEW POTATOES AND A
BASIL OIL

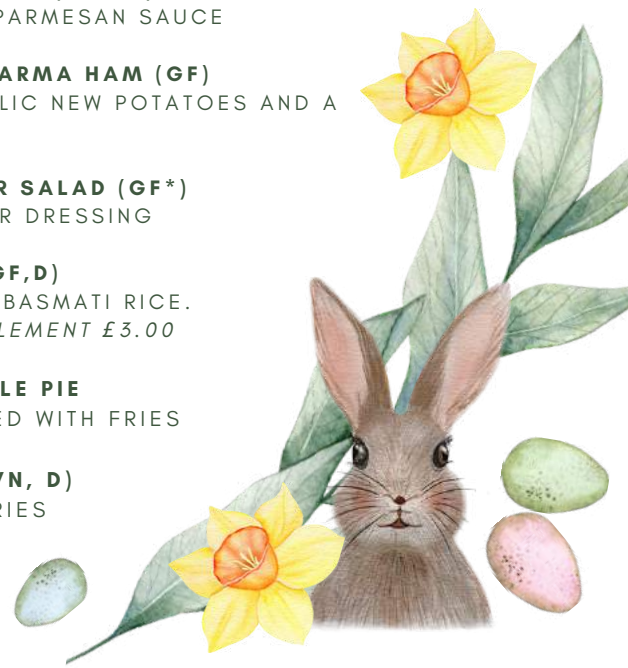
CLASSIC CHICKEN & BACON CAESAR SALAD (GF*)
SERVED WITH CROUTONS & CAESAR DRESSING

THAI GREEN CURRY (V, VG, GF, D)
VEGETABLE & COCONUT CURRY WITH BASMATI RICE.
ADD CHICKEN OR KING PRAWN SUPPLEMENT £3.00

INVERKIP HOTEL STEAK & ALE PIE
TOPPED WITH PUFF PASTRY & SERVED WITH FRIES

PLANT BASED BURGER (V, VN, D)
SPICY MAYO, PICKLE & FRIES

2 COURSES | 3 COURSES
23.95 | 28.95





DESSERTS

HOMEMADE GIANT MERINGUE WITH LEMON CURD & SCORCHED MERINGUE (GF)
SERVED WITH CHANTILLY CREAM & ICE CREAM

STICKY TOFFEE PUDDING
SERVED WITH VANILLA ICE CREAM

BANOFFEE SUNDAE (V)
CARAMEL, BANANA, BISCUIT CRUMB & CHANTILLY CREAM

STRAWBERRY & WHITE CHOCOLATE CHEESECAKE (V)
WITH BISCOFF CRUMB

PEAR, SALTED CARAMEL & PECAN CRUMBLE(V)
WITH POURING CREAM

VEGAN CARAMEL BROWNIE(V,VG,GF,D)
WITH VEGAN VANILLA ICE CREAM

MOCHA AFFOGATO
WITH ITALIAN CHOCOLATE ICE CREAM & ESPRESSO COFFEE

COFFEE & TEAS

Freshly Roasted Glasgow Coffee & Classic Teas

BLACK COFFEE 2.95

LATTE 3.25

CAPPUCCINO 3.25

FLAT WHITE 3.25

HOT CHOCOLATE 3.75

BREAKFAST TEA 2.95

EARL GREY 3.10

PEPPERMINT TEA 3.10

ICED COFFEE 3.50

ADD SYRUPS: HAZELNUT | CARAMEL | VANILLA 1.00

Alternative Milk: OAT | ALMOND

LIQUEURS 50ML

Served On Ice

BAILEYS | COINTREAU | GLAYVA | DRAMBUIE | DISARONNO | TIA MARIA
ALL 5.25



PLEASE INFORM YOUR SERVER OF ANY DIETARY REQUIREMENTS.
WHILST OUR KITCHEN ADHERE TO STRICT CROSS CONTAMINATION PROCEDURES OUR KITCHENS
CONTAIN ALLERGEN INGREDIENTS AND THEREFORE WE CANNOT GUARANTEE FREE FROM

