



Marcello Tully
Traditional Sunday Lunch
at Kinloch Lodge

Strathdon blue cheese, celery
Soupçon

Home-cured, cold-smoked & hot-smoked salmon,
dill dressing, local leaves

Warm goats' cheese,
caramelised figs, pink peppercorn pastry

Traditional roast ribs of Short Horn Cross beef (from the Black Isle),
Yorkshire pudding, roast potatoes and Winter vegetables

Scrabster cod,
seafood gnocchi, local mussels, saffron cream sauce

Caramelised orange crème,
blackcurrant sorbet

Dark chocolate & hazelnut tart,
almond ice cream

Scottish and French cheeses from our trolley,
served with our own water biscuits, grapes and celery
(£7.50 supplement or £12.50 as an extra course)

3 courses (any 2 courses plus soupçon) - £40.00 per person
4 courses (any 3 courses plus soupçon) - £45.00 per person

Wine flights

Enjoy our suggested wine pairings – £25 - £35 per person

*Whilst we do all we can to accommodate guests with food allergies, we are unable to guarantee that dishes will be completely allergen-free.
Allergen information is available on request.*