

SERVED FROM 6.00PM TO 9.30PM

STARTER

CHEF'S SOUP OF THE DAY (V) (DF) (ask for GF)	£3.95
Served with fresh crusty bread	
DEEP FRIED BRIE PARCELS (V)	£5.45
With mixed salad and cranberry sauce	
HANDMADE VENISON AND GAME TERRINE (DF)	£6.95
With a side salad, Scottish oatcakes and red onion chutney	
BEEF TOMATO & MOZZARELLA SALAD (V) (GF)	£5.45
Served with mixed salad and a balsamic glaze	
FRESHLY BATTERED RED GURNARD GOUJONS	£5.95
A mixed leaf salad and citrus tartar sauce	
DUCK AND ORANGE PATE	£5.95
Accompanied by a side salad and Scottish oatcakes	
SALMON AND PRAWN PARCELS (GF)(DF)	£6.45
With side salad and marie rose sauce	
PAN FRIED TIGER PRAWNS (GF) (ask for DF)	£7.95
Cooked with garlic and chilli butter served with mixed leaf salad and oven baked ciabatta (DBB Supplement £3.50)	
FRESH WEST COAST MUSSELS (SUBJECT TO MARKET AVAILABILITY) (GF) (ask for DF)	£8.95
Cooked with cream, onion, garlic, leeks, white wine and thyme. (DBB Supplement £3.50)	

MAIN COURSE

FRESH WEST COAST MUSSELS (SUBJECT TO MARKET AVAILABILITY) (GF) (ask for DF)	£17.95
Cooked with cream, onion, garlic, leeks, white wine and thyme (DBB Supplement £3.50)	
PAN FRIED DUSTED SEA BASS FILLET (GF) (DF)	£16.95
Served with crushed chive potatoes and seasonal vegetables	
MUSHROOM RAVIOLLI (V)	£14.95
Served in a creamy mushroom and tarragon sauce, and with fresh crusty garlic bread and mixed leaf salad.	
BUTTERNUT SQUASH & WALNUT TART (V)	£14.95
Coupled with boiled new potatoes and mixed leaf salad	
SLOW COOKED PORK BELLY (GF) (ask for DF)	£17.95
With creamy mash, braised red cabbage and cider jus	
CHICKEN FILLET STUFFED WITH HAGGIS	£16.95
Wrapped with bacon on a bed of Scottish black pudding and seasonal vegetables covered in a whisky cream sauce	
OVEN BAKED FRESH WEST COAST SALMON (GF) (DF)	£16.95
In a three-mustard sauce, crushed chive potatoes and seasonal vegetables	
PERTSHIRE LAMB MADRAS	£14.95
Traditional curry served with rice, poppadom's and mango chutney	
BUTTERNUT SQUASH, SPINACH & CHICK PEA CURRY (V)	£13.95
Traditional curry served with rice, poppadom's and mango chutney.	
PERTSHIRE LAMB SHANK CASSEROLE (GF)	£17.95
Slowly cooked and very tender, served on a bed of mashed potato (DBB supplement of £3.50)	
PERTSHIRE LAMB GIGOT (GF) (ask for DF)	£17.95
Covered with a red wine and rosemary jus and served with mash potato and seasonal vegetables (DBB supplement of £3.50)	
SMOKED SCOTTISH PLATTER (ask for GF) (DF)	£18.95
Smoked Rannoch venison, prawns with Marie Rose sauce, smoked salmon, smoked duck, roll mop herrings With lemon mayonnaise, cranberry sauce, redcurrant jelly served with oven baked bread (DBB Supplement £5.00)	
9OZ SCOTTISH RIBEYE STEAK	£22.95
Cooked to your liking, served with chips, homemade onion rings, vine tomatoes, field mushroom Served with pepper sauce or garlic butter (DBB supplement £7.50) (ask for GF & DF)	

DESSERT

KILLIN HOTEL CHEESEBOARD	£7.25
A selection of smoked and unsmoked Scottish cheeses with Scottish oatcakes (DBB supplement £3.50)	
RED BERRY WAFFLE (V)	£5.25
Warm Belgian waffle topped with red berry coulis, ice cream and whipped cream	
BELGIAN CHOCOLATE CHEESECAKE (GF) (V)	£5.25
A gluten free treat, served with ice cream	
STICKY TOFFEE PUDDING (V)	£5.25
Rich toffee sauce and a choice of cream or ice cream	
TIRAMISU	£5.25
With a choice of cream or ice cream	

If you suffer from a food allergy or intolerance, please let your server know upon placing your order. To help, our easy to use guide covers the most common allergens as well as information about products suitable for vegetarians or vegans. Every care is taken to avoid cross contamination when processing a specific allergen free order. We do however work in a kitchen that processes allergenic ingredients and do not have a specific allergen free zone.