



KYLESKU HOTEL

FOOD MENUS

Page	Contents
2	<u>Main menu: wee bites; starters</u>
3	<u>Main menu: main courses; sides</u>
4	<u>Pudding menu</u>
5	<u>Kids menu: inc. dairy, gluten and dairy & gluten free</u>
6	<u>Vegan & Vegetarian menu</u>
7	<u>Breakfast menu</u>
8	<u>Breakfast rolls; Cakes & bakes; Hot drinks</u>
9	<u>Dairy free main menu: wee bites; starters</u>
10	<u>Dairy free main menu: main courses; sides</u>
11	<u>Gluten free main menu: wee bites; starters</u>
12	<u>Gluten free main menu: main courses; sides</u>
13	<u>Dairy & Gluten free main menu</u>

MAIN MENU

A WEE SOMETHING

Oysters au naturel (3, 6 or 12) 8.35 | 16.15 | 31.20

Marinated olives 4.00

Haggis pakora 3.60
Munro's haggis - chilli & lime yogurt

Spiced roasted nuts 3.60
Seaweed salt

TO BEGIN

Mezze board 11.35
Spiced squash hummus - olives - artisan Scottish cheese - freshly baked bread
pickled vegetables - oatmeal tuiles

Highland meat & cheese board for two 14.75 | for one 10.75
Isabelle's pâté - Michelle's salami - organic Connage smoked Dunlop
homemade chutney - rocket salad - freshly baked bread

Soup of the day 5.30
See daily specials for details

Fish soup of the day 8.10
See daily specials for details

Cinnamon & orange spiced squash hummus 6.25
Oatmeal tuile - pumpkin seeds

Gairloch Coastal gin-cured Wester Ross salmon 12.65
Juniper & fennel pickled cucumber - cream cheese - oaties

Zaatar-roasted cauliflower 8.35
Puy lentil & spinach salad - chopped dates

Smoked mackerel pâté 9.35
Pickled vegetable salad - crostini

Seared king scallops (1, 2 or 3) 4.85 | 9.45 | 14.05
Hand dived - garlic & parsley butter - freshly baked bread

Potted lamb 10.45
Braised Elphin hogget - celeriac remoulade - freshly baked bread

MAIN MENU cont.

MAIN EVENT

Seafood platter (very hands on!)	market price
Locally sourced seafood - see daily specials for details	
Glendhu mussels	small 9.35 large 18.20
Choose marinère or Arabiata sauce - shoestring fries or freshly baked bread	
Hand-dived king scallops (3, 4 or 5)	18.75 23.70 29.40
Kedgeree-style basmati rice with smoked haddock & peas - crispy foraged seaweed	
Vietnamese Pho	15.55
Rice vermicelli noodles - steamed pak choi - seaweed - mushroom	
Add local shellfish	6.75
Simply grilled fish of the day	19.25
Warm spinach, beetroot, fennel & chicory salad - orange & honey dressing	
Roasted free range chicken	17.85
Crushed ratte potatoes - Scotch broth - crispy leeks	
28 day-aged 8oz sirloin steak	26.20
Roasted tomato - portobello mushroom	
Choose garlic butter, whisky peppercorn sauce or chimichurri	
Winter strudel	16.60
Cinnamon-spiced squash - kale - smoked Dunlop - provençal sauce - chilli oil - leaf salad	
Crofter's burger	15.95
175g - Rivercoft rare-breed pork and MacBeth Shorthorn-Highland cross beef	
tomato - gherkin - salad leaves - shoe string fries - homemade burger sauce	
Add Lochinver bacon	1.00
Scottish cheddar or Hebridean blue cheese	1.25
Fish supper	15.95
Locally-landed haddock - beer batter - tartare sauce - fat chips - seaweed salt	
Choose minted peas or salad	

BIT ON THE SIDE

Onion rings	3.40
Tatties: fat chips - shoestring fries - mash - ratte potatoes in garlic butter	3.70
Fennel, radish & chicory salad - orange & honey dressing	3.65
Celeriac & squash gratin - herb crust	3.65
Lemon-roasted parsnips & kale	3.65
Freshly baked bread & accompaniment	2.85

PUDDING MENU

		MINI
Artisan Scottish cheeses		11.95
Ask for today's selection - homemade chutney - oaties		
<i>Kopke LBV 2013</i>	50 ml	4.95
or		
<i>Glenmorangie Quinta Ruben Port Cask</i>	35 ml	8.35
 Peanut butter & beetroot chocolate brownie	 7.80	 4.45
Chocolate & almond sauce - Arran dairy ice cream		
<i>Late Harvest Malbec, Susanna Balbo</i>	50 ml	4.95
 Sticky toffee pudding	 6.95	 4.15
Toffee sauce - Arran dairy ice cream		
<i>Sweet Agnes, Seyfried 2015</i>	50ml	6.40
 Apple crumble	 7.00	
Dairy ice cream or custard		
 Affogato		 5.20
Dairy ice cream - honeycomb - espresso		
<i>Add a shot of Baileys for an extra treat</i>	50 ml	3.90
 Arran ice creams (per scoop)		 2.20
Served sprinkled with honeycomb		
Dairy, Chocolate, Strawberry or Scottish Tablet		
Choose a topping sauce:		0.75
berry coulis, chocolate & almond milk sauce or toffee sauce		
 AFTER DINNER DRINKS	<i>... ask to see our single malt selection</i>	
 Espresso martini		 10.75
Gaelic coffee		6.45
Kylesku hot toddy with Highland Park 12 yr old		9.85
 Eteaket tea		 2.60
Big red rooibos	Blooming marvellous green tea	Breakfast blend
Cranberry & apple riot	Isle of Harris gin tea	Orange oolong
Perfect peppermint	Rhubarb rocks	Royal Earl Grey
 Glen Lyon Coffee		
Americano		2.80
Latte, Cappuccino, Mocha or Flat white		3.10
Red Stag Espresso		2.15
<i>Add an extra shot</i>		0.55
<i>Oat milk supplement</i>		0.55

THE WEE ONES MENU - IDEAL FOR CHILDREN UNDER 8

Some of our mains can also be served in half portions. Please ask your server for details.

Free range chicken goujons 6.80

Peas - shoestring fries

Children's picnic 6.80

A selection of fruit and vegetables, bread and your choice of the following:

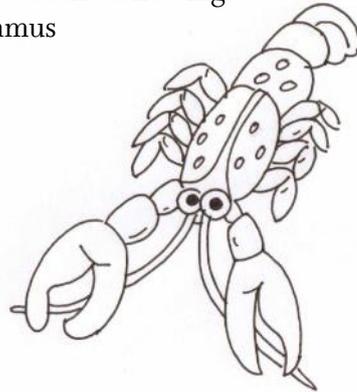
Ham, cheese, ham & cheese, peanut butter, jam or hummus

Fish & chips 7.50

Peas - shoe string fries

Tomato pasta 6.45

With or without cheese



Dairy free options

Children's picnic 6.80

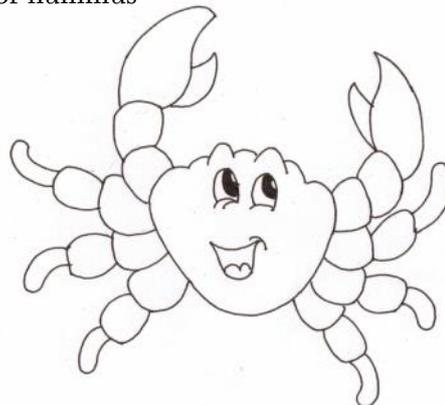
A selection of fruit and vegetables, bread and your choice of the following:

Ham, peanut butter, jam or hummus

Fish & chips 7.50

Peas - shoe string fries

Tomato pasta 6.45



Gluten free options

Children's picnic 6.80

A selection of fruit and vegetables, bread and your choice of the following:

Ham, cheese, ham & cheese, peanut butter, jam or hummus

Fish & chips 7.50

Peas - shoe string fries

Dairy & gluten free options

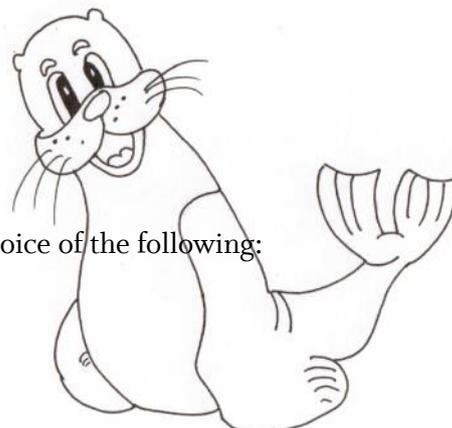
Children's picnic 6.80

A selection of fruit and vegetables, bread and your choice of the following:

Ham, peanut butter, jam or hummus

Fish & chips 7.50

Peas - shoe string fries



VEGAN & VEGETARIAN MENU

A WEE SOMETHING

Haggis pakora	3.60
MacSween's vegetarian haggis - chilli & lime yogurt	
Marinated olives (vg)	4.00
Spiced roasted nuts (vg)	3.60
Seaweed salt	

TO BEGIN

Mezze board	11.35
Spiced squash hummus - olives - artisan Scottish cheese - freshly baked bread pickled vegetables - oatmeal tuiles	
Soup of the Day	5.30
See daily specials for details	
Cinnamon & orange spiced hummus (vg)	6.25
Pumpkin seeds - oatmeal tuiles	
Zaatar-roasted cauliflower (vg)	8.35
Puy lentil & spinach salad - chopped dates	

MAIN EVENT

Winter strudel	16.60
Cinnamon-spiced squash - kale - smoked Dunlop - provençal sauce - chilli oil - leaf salad	
Vietnamese Pho (vg)	15.55
Rice vermicelli noodles - steamed pak choi - seaweed - mushrooms	
Haggis Burger (vg)	15.95
Pickled vegetables - shoestring fries	
Homemade gnocchi	15.55
Toasted hazelnuts - spinach - mushrooms - herb oil	

(vg) Dishes with this symbol are already vegan.

Other dishes, while currently vegetarian can be adapted to make them vegan.

Some of our dishes are accompanied by items that have been cooked in a fryer that is not vegetarian

Please let us know of any allergies & intolerances at the time of ordering.

BREAKFAST MENU non-residents

DRINKS

Cafetière coffee	2.80
Pot of loose-leaf Eteaket tea	2.60
Choose from Breakfast blend, Earl Grey, Big Red Rooibus, or one of their herbal teas	
Orange juice	3.10
Apple juice	3.05

CHOOSE FROM THE FOLLOWING

Two slices of toast and preserves	2.90
Cereal	2.80
Cornflakes, fruit 'n' fibre, homemade granola	
Scottish porridge oats - cooked to order	3.65
Choose heather honey, marinated prunes, maple syrup or jam to flavour your porridge	
Highland breakfast	12.45
Dry-cured bacon - Lorne sausage - Dingwall haggis - Stornoway black pudding tattie scone - mushrooms - tomato - free range egg	
Vegetarian breakfast	10.40
McSween's Haggis - sausage - grilled mushroom - tomato - tattie scones baked beans - free range egg	
The kipper	9.35
Lightly grilled with garlic butter	
Kedgeree	10.40
Curried rice - smoked haddock - peas - poached free range egg	
Drop scones	6.50
Scottish pancakes made to a traditional, family recipe - whipped butter Great with our locally made jams	
Ullapool Smokehouse whisky-cured hot smoked salmon	10.45
Scrambled free range eggs	
Kylesku continental from the kitchen	12.45
Sliced ham - Highland Cure salami - Scottish brie - cheddar - toast	

SOMETHING SPECIAL

Scottish oysters	3 for 8.35 6 for 16.15 12 for 31.20
Steak breakfast	26.20
8 oz popeseye - two fried eggs - tomato - mushrooms	

BREAKFAST ROLLS

Served 10 am - 12 pm

Brioche bun or Gluten free roll with one filling 4.00

Free range fried egg, Lorne sausage, Bacon, Mushroom, Tomato,
Vegetarian haggis, Vegetarian sausage

Extra fillings each 1.00

CAKES & BAKES

Available 10 am - 6 pm

Scone with local jam and clotted cream 3.75

Chocolate cake 4.00

Apricot & pumpkin seed flapjack 2.60

Sticky date cake (gf) 3.50

HOT DRINKS

Eteaket teas 2.60

Big red rooibos, Blooming marvellous green, Breakfast blend, Cranberry apple riot,
Isle of Harris gin, Orange oolong supreme, Perfect peppermint, Rhubarb rocks, Royal Earl Grey

Glen Lyon coffees

Cafetière 2.80

Red Stag espresso 2.15
double shot 2.65

Americano 2.80

Cappuccino, latte, flat white, mocha 3.10

add an extra shot to any of the above 0.55

non-dairy alternative supplement 0.55

Hot chocolate 3.65

DAIRY FREE MENU

* Check with your server; it can vary

A WEE SOMETHING

Oysters au naturel	(3, 6 or 12) 8.35 16.15 31.20
Marinated olives	4.00
Spiced roasted nuts Seaweed salt	3.60

TO BEGIN

Soup of the day* See daily specials for details	5.30
Fish soup of the day* See daily specials for details	8.10
Cinnamon & orange spiced squash hummus Pumpkin seeds - oatmeal tuiles	6.25
Seared king scallops (1, 2 or 3) Hand dived - garlic & parsley oil - homemade bread	4.85 9.45 14.05
Gairloch Coastal gin-cured Wester Ross salmon Juniper & fennel pickled cucumber - oaties	12.65
Zaatar-roasted cauliflower Puy lentil & spinach salad - chopped dates	8.35

DAIRY FREE MENU cont.

MAIN EVENT

Seafood platter (very hands on!) market price
Locally sourced seafood - see daily specials for details

Glendhu mussels small 9.35 | large 18.20
Arabiata sauce - shoestring fries or freshly baked bread

Hand-dived king scallops (3, 4 or 5) 18.75 | 23.70 | 29.40
Kedgerie-style basmati rice with smoked haddock & peas - crispy foraged seaweed

Vietnamese Pho 15.55
Rice vermicelli noodles - steamed pak choi - seaweed - mushroom
Add local shellfish 6.75

Simply grilled fish of the day 19.25
Warm spinach, beetroot, fennel & chicory salad - orange & honey dressing

Roasted free range chicken 17.85
Crushed ratte potatoes - Scotch broth - crispy leeks

28 day-aged 8oz sirloin steak 26.20
Roasted tomato - portobello mushroom - chimichurri

Crofter's burger 15.95
175g - Rivercoft rare-breed pork and MacBeth Shorthorn-Highland cross beef
tomato - gherkin - salad leaves - shoe string fries - homemade burger sauce
Add Lochinver bacon 1.00

Fish supper 15.95
Locally-landed haddock - beer batter - tartare sauce - fat chips - seaweed salt
Choose minted peas or salad

BIT ON THE SIDE

Onion rings 3.40
Tatties: fat chips - fries - ratte potatoes 3.70
Fennel, radish & chicory salad - orange & honey dressing 3.65
Lemon-roasted parsnips & kale 3.65
Freshly baked bread & accompaniment 2.85

GLUTEN FREE MENU

A WEE SOMETHING

Oysters au naturel (3, 6 or 12)	8.35 16.15 31.20
Marinated olives	4.00
Spiced roasted nuts	3.60
Seaweed salt	

TO BEGIN

Highland meat & cheese board	for two 14.75 for one 10.75
Isabelle's pâté - Michelle's salami - organic Connage smoked Dunlop homemade chutney - rocket salad - freshly baked bread	
Mezze board	11.35
Spiced squash hummus - olives - artisan Scottish cheese - gluten free bread pickled vegetables - oatmeal tuile †	
Soup of the day	5.30
See daily specials for details	
Fish soup of the day	8.10
See daily specials for details	
Cinnamon & orange spiced squash hummus	6.25
Pumpkin seeds - oatmeal tuile †	
Gairloch Coastal gin-cured Wester Ross salmon	12.65
Juniper & fennel pickled cucumber - cream cheese - gluten free bread	
Zaatar-roasted cauliflower	8.35
Puy lentil & spinach salad - chopped dates	
Smoked mackerel pâté	9.35
Pickled vegetable salad - oatmeal tuile †	
Seared king scallops (1, 2 or 3)	4.85 9.45 14.05
Hand dived - garlic & parsley butter - gluten free bread	
Potted lamb	10.45
Braised Elphin hogget - celeriac remoulade - gluten free bread	

† Although oats do not contain gluten, they are not free-from oats and therefore may not be suitable for everyone. If you would prefer a gluten free roll, please let us know.

GLUTEN FREE MENU cont.

MAIN EVENT

Seafood platter (very hands on!)	market price
Locally sourced seafood - see daily specials for details	
Glendhu mussels	small 9.35 large 18.20
Choose marinière or Arabiata sauce - shoestring fries or gluten free bread	
Hand-dived king scallops (3, 4 or 5)	18.75 23.70 29.40
Kedgerie-style basmati rice with smoked haddock & peas - crispy foraged seaweed	
Vietnamese Pho	15.55
Rice vermicelli noodles - steamed pak choi - seaweed - mushroom	
Add local shellfish	6.75
Simply grilled fish of the day	19.25
Warm spinach, beetroot, fennel & chicory salad - orange & honey dressing	
28 day-aged 8oz sirloin steak	26.20
Roasted tomato - portobello mushroom	
Choose garlic butter, whisky peppercorn sauce or chimichurri	
Crofter's burger	15.95
175g - Rivercoft rare-breed pork and MacBeth Shorthorn-Highland cross beef	
tomato - gherkin - salad leaves - shoe string fries - homemade burger sauce	
Add Lochinver bacon	1.00
Scottish cheddar or Hebridean blue cheese	1.25
Fish supper	15.95
Locally-landed haddock - tempura batter - tartare sauce - fat chips - seaweed salt	
Choose minted peas or salad	

BIT ON THE SIDE

Tatties: fat chips - shoestring fries - mash - ratte potatoes in garlic butter	3.70
Fennel, radish & chicory salad - orange & honey dressing	3.65
Lemon-roasted parsnips & kale	3.65
Gluten-free bread & accompaniment	2.85

Please note - our fryers are used to cook items containing gluten and so our fish supper and all chips will be unsuitable for coeliacs.

DAIRY & GLUTEN FREE MENU

A WEE SOMETHING

Oysters au naturel (3, 6 or 12)	8.35 16.15 31.20
Marinated olives	4.00
Spiced roasted nuts	3.60

TO BEGIN

Soup of the day *

See daily specials for details

Fish soup of the day *

See daily specials for details

Cinnamon & orange spiced squash hummus

Pumpkin seeds - oatmeal tuiles †

Zaatar-roasted cauliflower

Puy lentil & spinach salad - chopped dates

Gairloch Coastal gin-cured Wester Ross salmon

Juniper & fennel pickled cucumber - oaties †

Seared king scallops (1, 2 or 3)

Hand dived - garlic & parsley oil - gluten free bread

MAIN EVENT

Seafood platter (very hands on!)

Locally sourced seafood - see daily specials for details

Glendhu mussels

Arabiata sauce - shoestring fries or gluten free bread

Hand-dived king scallops (3, 4 or 5)

Kedgerie-style basmati rice with smoked haddock & peas - crispy foraged seaweed

Vietnamese Pho

Rice vermicelli noodles - steamed pak choi - seaweed - mushroom

Add local shellfish

Simply grilled fish of the day

Warm spinach, beetroot, fennel & chicory salad - orange & honey dressing

28 day-aged 8oz sirloin steak

Roasted tomato - portobello mushroom - chimichurri

Crofter's burger

175g - Rivercoft rare-breed pork and MacBeth Shorthorn-Highland cross beef

tomato - gherkin - salad leaves - shoe string fries - homemade burger sauce

Add Lochinver bacon

Fish supper

Locally-landed haddock - tempura batter - tartare sauce - fat chips - seaweed salt

Choose minted peas or salad

* Check with your server; it can vary † Our oats are not free-from oats so may not be suitable for everyone.

If you would prefer a gluten free roll, please let us know.

Our fryers are used to cook items containing gluten and so our fish supper and all chips will be unsuitable for coeliacs.

BIT ON THE SIDE

Tatties: fat chips - fries - ratte potatoes	3.70
Winter salad - orange & honey dressing	3.65
Lemon-roasted parsnips & kale	3.65
Gluten free bread & accompaniment	2.85
	5.30

8.10

6.25

8.35

12.65

4.85 | 9.45 | 14.05

market price

small 9.35 | large 18.20

18.75 | 23.70 | 29.40

15.55

6.75

19.25

26.20

15.95

1.00

15.95