



KYLESKU HOTEL

FOOD MENUS

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Please let us know of any allergies & intolerances at the time of ordering. Our fryers are used to cook items containing gluten and so our fish supper and all chips will be unsuitable for coeliacs.

Allergens: Bivalves (molluscs), Celery, Crustacea (shellfish), Dairy (milk), Egg, Fish, Gluten, Lupins, Mustard, Nuts (tree nuts), Peanuts (ground nuts), Sesame, Soya, Sulphur Dioxide (sulphites)

MAIN MENU

A WEE SOMETHING

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

TO BEGIN

Soup of the day	5.30
See daily specials for details	
Fish soup of the day	8.50
See daily specials for details	
Sun-dried tomato hummus (G-Se)	6.75
pumpkin seeds - homemade bread	
Smoked mackerel pâté (F-D-G)	9.50
Pickled vegetable salad - crostini	
Seared king scallops (1, 2 or 3) (B-D-G)	5.25 9.95 14.95
Hand dived - garlic & parsley butter - freshly baked bread	
Confit chicken, leek & thyme terrine (D-So)	8.50
Spiced tomato & apricot chutney - salad leaves	

MAIN MENU cont.

MAIN EVENT

Hand-dived king scallops (3, 4 or 5) (B-D-F-So)	19.00 24.00 29.00
Kedgerie-style basmati rice with smoked haddock & peas - crispy foraged seaweed	
Miso noodle bowl (So)	15.95
Rice noodles - steamed pak choi - mushroom - broad beans - spring onions	
Add local shellfish (Cr)	8.00
Simply grilled fish of the day (F)	19.75
Courgette & fennel salad - local herbs - orange & honey dressing	
Cumin & yogurt marinated free range chicken breast (D-G-N)	18.00
Chargrilled vegetables - fragrant couscous salad - rose harissa dressing	
Vegetarian haggis burger (G-So)	16.00
MacSween's vegetarian haggis - pickled vegetables - shoestring fries	
Crofter's burger (D-E-G-M-So)	16.00
175g - Rivercoft rare-breed pork and MacBeth Shorthorn-Highland cross beef tomato - gherkin - salad leaves - shoe string fries - homemade burger sauce	
Add Lochinver bacon (Sd)	1.50
Scottish cheddar or Hebridean blue cheese (D)	1.50
Fish supper (E-F-G-So)	16.95
Locally-landed haddock - beer batter - tartare sauce - fat chips - seaweed salt Choose minted peas or salad	

DAILY SPECIALS

Our daily specials, including our shellfish selection, are available from 5 pm
Please ask your server for more details

BIT ON THE SIDE

Tatties: fat chips (So)- shoestring fries (So)- ratte potatoes in garlic butter (D)	4.00
Summer salad - orange & honey dressing	4.00
Chargrilled tenderstem broccoli - rose harissa dressing	4.00
Freshly baked bread & accompaniment (G)	3.00

PUDDING MENU

Artisan Scottish cheeses (D-G) 11.95

Ask for today's selection - homemade chutney - oatcakes

Kopke LBV 2013 50 ml 4.95

or

Glenmorangie Quinta Ruben Port Cask 35 ml 8.35

Sticky toffee pudding (D-E-G) 6.95

Toffee sauce - Arran dairy ice cream

Sweet Agnes, Seyfried 2015 50ml 6.40

Lemon posset (D-E) 7.00

Homemade vanilla shortbread

Moonlit Loch 8.60

Arran ice creams (per scoop) (D) 2.20

Served sprinkled with honeycomb

Dairy, Chocolate, Strawberry or Scottish Tablet

Choose a topping sauce: 0.75

Berry coulis, chocolate & almond milk sauce (N) or toffee sauce (D)

AFTER DINNER DRINKS ... ask to see our single malt selection

Espresso martini 10.75

Gaelic coffee with Famous Grouse or Jameson's 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

Add an extra shot 0.55

Oat milk supplement 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 (G-So) 6.80

Peas - shoestring fries

Children's picnic (D-G-P-Se) 6.80

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

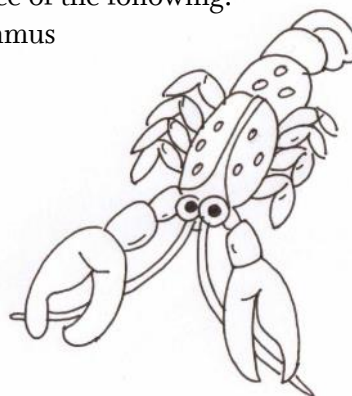
Ham, cheese, ham & cheese, peanut butter, jam or hummus

Fish & chips (F-G-So) 7.50

Peas - shoe string fries

Tomato pasta (D-G) 6.45

With or without cheese



Dairy free options

Free range chicken goujons (G-So) 6.80

Peas - shoestring fries

Children's picnic (G-P-Se) 6.80

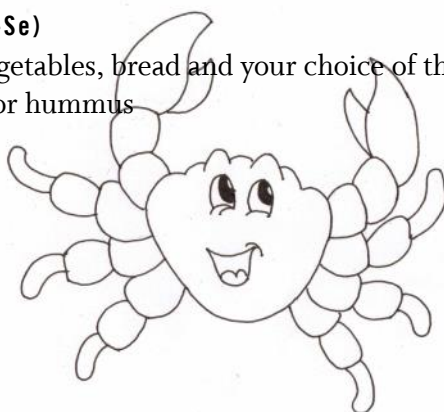
A selection of fruit and vegetables, bread and your choice of the following:

Ham, peanut butter, jam or hummus

Fish & chips (F-G-So) 7.50

Peas - shoe string fries

Tomato pasta (G) 6.45



Gluten free options

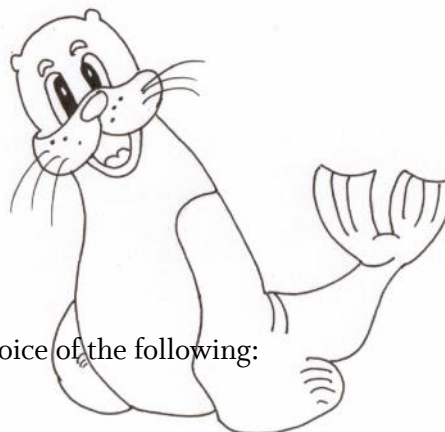
Children's picnic (D-P-Se) 6.80

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

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

Fish & chips (F-So) 7.50

Peas - shoe string fries



Dairy & gluten free options

Children's picnic (P-Se) 6.80

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

Ham, peanut butter, jam or hummus

Fish & chips (F-So) 7.50

Peas - shoe string fries

VEGAN & VEGETARIAN MENU

A WEE SOMETHING

Marinated olives (vg)	4.00
Spiced roasted nuts (vg) (N-P) Seaweed salt	3.60

TO BEGIN

Soup of the day See daily specials for details	5.30
Broad bean hummus (vg) (G-Se) homemade fennel seed & cumin crackers	6.25

MAIN EVENT

Miso noodle bowl (vg) (So) Rice vermicelli noodles - steamed pak choi - mushroom - broad beans - spring onions	15.55
Haggis burger (vg) (G-So) MacSween's vegetarian haggis - pickled vegetables - shoestring fries	15.95

TO FINISH

Peanut butter & beetroot chocolate brownie (vg) (N-P) Chocolate & almond sauce	7.80
Sorbet (per scoop) (vg) Passionfruit or blood orange	2.20

(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

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 (G)	2.90
Cereal (G-N)	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 (E-G-Sd)	12.45
Dry-cured bacon - Lorne sausage - Dingwall haggis - Stornoway black pudding tattie scone - mushrooms - tomato - free range egg	
Vegetarian breakfast (E-G)	10.40
MacSween's haggis - sausage - grilled mushroom - tomato - tattie scones baked beans - free range egg	
The kipper (D-Sd-So)	9.35
Lightly grilled with garlic butter	
Kedgeree (D-E-F-So)	10.40
Curried rice - smoked haddock - peas - poached free range egg	
Drop scones (D-G)	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 (F-E-Sd)	10.45
Scrambled free range eggs	
Kylesku continental from the kitchen (D-G-Sd)	12.45
Sliced ham - Isabelle's salami - Scottish brie - cheddar - toast	

SOMETHING SPECIAL

Scottish oysters (B)	3 for 8.35 6 for 16.15 12 for 31.20
Steak breakfast (E)	26.20
8 oz sirloin - two fried eggs - tomato - mushrooms	

BREAKFAST ROLLS

Served 10 am - 12 pm

Brioche bun or Gluten free roll (D-E-G-Sd-So)	with one filling	4.00
Free range fried egg, bacon, vegetarian sausage		
Extra fillings	each	1.00

CAKES & BAKES

Available 10 am - midday & 3 pm - 5 pm

Scone with local jam and clotted cream (D-G)	3.75
Chocolate cake (D-E-G)	4.00
Apricot & pumpkin seed flapjack (D-Sd)	2.60
Sticky date cake (gf) (D-E)	3.50

HOT DRINKS

Eteaket teas	2.60
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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
<i>add an extra shot to any of the above</i>	0.55
<i>non-dairy alternative supplement</i>	0.55
Hot chocolate	3.65

DAIRY FREE MENU

A WEE SOMETHING

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

BIT ON THE SIDE

Tatties: fat chips - fries - ratte potatoes	4.00
Summer salad - orange & honey dressing	4.00
Tenderstem broccoli - rose harissa	4.00
Gluten free bread & accompaniment	3.00

TO BEGIN

Soup of the day*	5.30
See daily specials for details	
Fish soup of the day*	8.50
See daily specials for details	
Sun-dried tomato hummus (G-Se)	6.75
pumpkin seeds - homemade bread	
Seared king scallops (1, 2 or 3) (B-G)	5.25 9.95 14.95
Hand dived - garlic & parsley oil - homemade bread	

MAIN EVENT

Hand-dived king scallops (3, 4 or 5) (B-F)	19.00 24.00 29.00
Kedgerie-style basmati rice with smoked haddock & peas - crispy foraged seaweed	
Miso noodle bowl (So)	15.95
Rice vermicelli noodles - steamed pak choi - mushroom - broad beans - spring onions	
Add local shellfish (Cr)	8.00
Simply grilled fish of the day (F)	19.75
Courgette & fennel salad - local herbs - orange & honey dressing	
Vegetarian haggis burger (G-So)	16.00
MacSween's vegetarian haggis - pickled vegetables - shoestring fries	
Crofter's burger (E-G-M-So)	16.00
175g - Rivercoft rare-breed pork and MacBeth Shorthorn-Highland cross beef	
tomato - gherkin - salad leaves - shoe string fries - homemade burger sauce	
Add Lochinver bacon (Sd)	1.50
Fish supper (E-F-G-So)	16.95
Locally-landed haddock - beer batter - tartare sauce - fat chips - seaweed salt	
Choose minted peas or salad	

* Check with your server; it can vary

GLUTEN FREE MENU

A WEE SOMETHING

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

BIT ON THE SIDE

Tatties: fat chips - fries - ratte potatoes	4.00
Summer salad - orange & honey dressing	4.00
Tenderstem broccoli - rose harissa	4.00
Gluten free bread & accompaniment	3.00

TO BEGIN

Soup of the day See daily specials for details	5.30
Fish soup of the day See daily specials for details	8.50
Sun-dried tomato hummus (G-Se) radish - celery - carrot	6.75
Smoked mackerel pâté (F-D) Pickled vegetable salad - oaties †	9.50
Seared king scallops (1, 2 or 3) (B-So) Hand dived - garlic & parsley butter - gluten free bread	5.25 9.95 14.95
Confit chicken, leek & thyme terrine (D-So) Spiced tomato & apricot chutney - salad leaves	8.50

MAIN EVENT

Hand-dived king scallops (3, 4 or 5) (B-D-F-So) Kedgerie-style basmati rice with smoked haddock & peas - crispy foraged seaweed	19.00 24.00 29.00
Miso noodle bowl (So) Rice vermicelli noodles - steamed pak choi - mushroom - broad beans - spring onions Add local shellfish (Cr)	15.95 8.00
Simply grilled fish of the day (F) Courgette & fennel salad - local herbs - orange & honey dressing	19.75
Crofter's burger (D-E-M-So) 175g - Rivercoft rare-breed pork and MacBeth Shorthorn-Highland cross beef tomato - gherkin - salad leaves - shoe string fries - homemade burger sauce Add Lochinver bacon (Sd) Scottish cheddar or Hebridean blue cheese (Sd)	16.00 1.50 1.50
Fish supper (E-F-So) Locally-landed haddock - beer batter - tartare sauce - fat chips - seaweed salt Choose minted peas or salad	16.95

† Our oats are not free-from oats so may not be suitable for everyone. If you would prefer a gluten free roll, please ask. 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 (B) (3, 6 or 12)	8.35 16.15 31.20
Marinated olives	4.00
Spiced roasted nuts (N)	3.60

TO BEGIN

Soup of the day *	5.30
See daily specials for details	
Fish soup of the day *	8.50
See daily specials for details	
Sun-dried tomato hummus (Se)	6.75
radish - celery - carrot	
Seared king scallops (1, 2 or 3) (B)	5.25 9.95 14.95
Hand dived - garlic & parsley oil - gluten free bread	

BIT ON THE SIDE

Tatties: fat chips - fries - ratte potatoes	3.70
Summer salad - orange & honey dressing	3.65
Tenderstem broccoli - rose harissa	3.65
Gluten free bread & accompaniment	2.85

MAIN EVENT

Hand-dived king scallops (3, 4 or 5) (B-F)	19.00 24.00 29.00
Kedgerie-style basmati rice with smoked haddock & peas - crispy foraged seaweed	
Miso noodle bowl (So)	15.95
Rice vermicelli noodles - steamed pak choi - mushroom - broad beans - spring onions	
Add local shellfish (Cr)	8.00
Simply grilled fish of the day (F)	19.75
Courgette & fennel salad - local herbs - orange & honey dressing	
Crofter's burger (E-M-So)	16.00
175g - Rivercoft rare-breed pork and MacBeth Shorthorn-Highland cross beef tomato - gherkin - salad leaves - shoe string fries - homemade burger sauce	
Add Lochinver bacon (Sd)	1.50
Fish supper (E-F-So)	16.95
Locally-landed haddock - beer 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.