



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
Smoked haddock pakora (F-D-G-So) cardamom & cucumber raita	3.60
Spiced roasted nuts (N-P) Seaweed salt	3.60

TO BEGIN

Mezze board (D-G-Se)	11.35
Broad bean hummus - olives - artisan Scottish cheeses - freshly baked bread chargrilled vegetables - homemade seeded crackers	
Highland meat & cheese board (D-G-Sd)	for two 15.05 for one 10.95
Isabelle's pâté and 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	
Broad bean hummus (G-Se)	6.25
homemade fennel seed & cumin crackers	
Gairloch Coastal gin-cured Wester Ross salmon (F-G)	12.65
Juniper & fennel pickled cucumber - cream cheese - oaties	
Za'atar-roasted cauliflower (G)	8.35
Fattoush salad - lemon & garlic dressing	
Smoked mackerel pâté (F-D-G)	9.35
Pickled vegetable salad - crostini	
Seared king scallops (1, 2 or 3) (B-D-G)	4.85 9.45 14.05
Hand dived - garlic & parsley butter - freshly baked bread	
Confit chicken, leek & thyme terrine (D-So)	8.45
Spiced tomato & apricot chutney - salad leaves	

MAIN MENU cont.

MAIN EVENT

Seafood platter (very hands on!)	market price
Locally sourced seafood - see daily specials for details	
Hand-dived king scallops (3, 4 or 5) (B-D-F-So)	18.75 23.70 29.40
Kedgeree-style basmati rice with smoked haddock & peas - crispy foraged seaweed	
Miso noodle bowl (So)	15.55
Rice vermicelli noodles - steamed pak choi - mushroom - broad beans - spring onions	
Add local shellfish (Cr)	6.75
Simply grilled fish of the day (F)	19.25
Courgette & fennel salad - local herbs - orange & honey dressing	
Free range chicken kebab (D-G-N)	17.85
Chargrilled vegetables - fragrant couscous salad - rose harissa dressing	
28 day-aged 8oz sirloin steak (D)	26.20
Tomato - red onion - basil - balsamic dressing	
Choose garlic butter, whisky peppercorn sauce or chimichurri	
Homemade gnocchi (D-E-G-N)	16.60
Whipped goat cheese - spinach - peas - homemade pesto	
Crofter's burger (D-E-G-M-So)	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 (Sd)	1.00
Scottish cheddar or Hebridean blue cheese (D)	1.25
Fish supper (E-F-G-So)	15.95
Locally-landed haddock - beer batter - tartare sauce - fat chips - seaweed salt	
Choose minted peas or salad	

BIT ON THE SIDE

Onion rings (G-So)	3.40
Tatties: fat chips (So)- shoestring fries (So)- ratte potatoes in garlic butter (D)	3.70
Summer salad - orange & honey dressing	3.65
Cucumber yogurt salad - fresh herbs - toasted fennel & pumpkins seeds (D)	3.65
Chargrilled tenderstem broccoli - rose harissa dressing	3.65
Freshly baked bread & accompaniment (G)	2.85

PUDDING MENU

		MINI
Artisan Scottish cheeses (D-G)		11.95
Ask for today's selection - homemade chutney and biscuits		
<i>Kopke LBV 2013</i>	50 ml	4.95
or		
<i>Glenmorangie Quinta Ruben Port Cask</i>	35 ml	8.35
Dark chocolate bavarois (D-E)		7.80
Chocolate sponge - chocolate crunch - honeycomb		
<i>Late Harvest Malbec, Susanna Balbo</i>	50 ml	4.95
Sticky toffee pudding (D-E-G)		6.95
Toffee sauce - Arran dairy ice cream		4.15
<i>Sweet Agnes, Seyfried 2015</i>	50ml	6.40
Lemon posset (D-E)		7.00
Homemade vanilla shortbread		
<i>Moonlit Loch</i>		8.60
Affogato (D)		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) (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	<i>... ask to see our single malt selection</i>	
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
<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 (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:

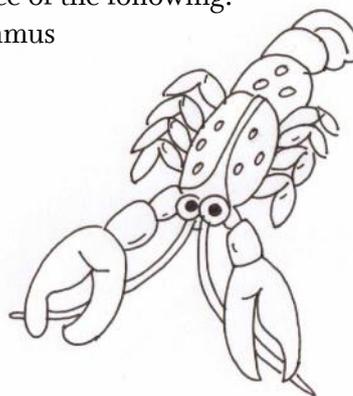
Ham, cheese, ham & cheese, peanut butter, jam or hummus

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

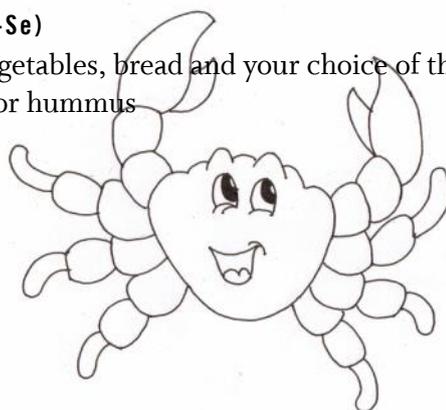
A selection of fruit and vegetables, bread and your choice of the following:

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

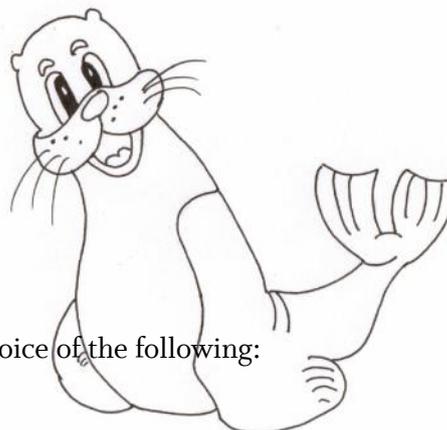
Children's picnic (D-P-Se) 6.80

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

Haggis pakora (D-G-So)	3.60
MacSween's vegetarian haggis - cardamom & cucumber raita	
Marinated olives (vg)	4.00
Spiced roasted nuts (vg) (N-P)	3.60
Seaweed salt	

TO BEGIN

Mezze board (D-G-Se)	11.35
Broad bean hummus - olives - artisan Scottish cheeses - freshly baked bread chargrilled vegetables - homemade seeded crackers	
Soup of the day	5.30
See daily specials for details	
Broad bean hummus (vg) (G-Se)	6.25
homemade fennel seed & cumin crackers	
Za'atar-roasted cauliflower (G)	8.35
Fattoush salad - lemon & garlic dressing	

MAIN EVENT

Summer strudel (D-G-So)	16.60
Grilled peppers - sun-blushed tomatoes - Connage organic Cromal - toasted seeds	
Miso noodle bowl (vg) (So)	15.55
Rice vermicelli noodles - steamed pak choi - mushroom - broad beans - spring onions	
Haggis burger (vg) (G-So)	15.95
MacSween's vegetarian haggis - pickled vegetables - shoestring fries	
Homemade gnocchi (D-E-G-N)	16.60
Whipped goat cheese - spinach - peas - homemade pesto	

TO FINISH

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

(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, 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 (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

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

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) Seaweed salt	3.60
Smoked haddock pakora (F-G-So) Rose harissa dressing	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
Broad bean hummus (G-Se) homemade fennel seed & cumin crackers	6.25
Seared king scallops (1, 2 or 3) (B-G) Hand dived - garlic & parsley oil - homemade bread	4.85 9.45 14.05
Gairloch Coastal gin-cured Wester Ross salmon (F-G) Juniper & fennel pickled cucumber - homemade seeded crackers	12.65
Za'atar-roasted cauliflower (G) Fattoush salad - lemon & garlic dressing	8.35

* Check with your server; it can vary

DAIRY FREE MENU cont.

MAIN EVENT

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

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

Miso noodle bowl (So) 15.55
Rice vermicelli noodles - steamed pak choi - mushroom - broad beans - spring onions
Add local shellfish (Cr) 6.75

Simply grilled fish of the day (F) 19.25
Courgette & fennel salad - local herbs - orange & honey dressing

28 day-aged 8oz sirloin steak 26.20
Tomato - red onion - basil - balsamic dressing- chimichurri

Crofter's burger (E-G-M-So) 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 (Sd) 1.00

Fish supper (E-F-G-So) 15.95
Locally-landed haddock - beer batter - tartare sauce - fat chips - seaweed salt
Choose minted peas or salad

BIT ON THE SIDE

Onion rings(G-So) 3.40
Tatties: fat chips (So)- shoestring fries (So)- ratte potatoes in garlic oil 3.70
Summer salad - orange & honey dressing 3.65
Chargrilled tenderstem broccoli - rose harissa dressing 3.65
Freshly baked bread & accompaniment (G) 2.85

GLUTEN FREE 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) Seaweed salt	3.60

TO BEGIN

Highland meat & cheese board (D-G-Sd)	for two 15.05 for one 10.95
Isabelle's pâté and salami - organic Connage smoked Dunlop - homemade chutney rocket salad - gluten free bread	
Mezze board (D-Se)	11.35
Broad bean hummus - olives - artisan Scottish cheese - gluten free bread - pickled vegetables	
Soup of the day	5.30
See daily specials for details	
Fish soup of the day	8.10
See daily specials for details	
Broad bean hummus (Se)	6.25
radish - celery - carrot	
Gairloch Coastal gin-cured Wester Ross salmon (F-D)	12.65
Juniper & fennel pickled cucumber - cream cheese - oaties †	
Smoked mackerel pâté (F-D)	9.35
Pickled vegetable salad - oaties †	
Seared king scallops (1, 2 or 3) (B-So)	4.85 9.45 14.05
Hand dived - garlic & parsley butter - gluten free bread	
Confit chicken, leek & thyme terrine (D-So)	8.45
Spiced tomato & apricot chutney - salad leaves	

† 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

Hand-dived king scallops (3, 4 or 5) (B-D-F-So)	18.75 23.70 29.40
Kedgeree-style basmati rice with smoked haddock & peas - crispy foraged seaweed	
Miso noodle bowl (So)	15.55
Rice vermicelli noodles - steamed pak choi - mushroom - broad beans - spring onions	
Add local shellfish (Cr)	6.75
Simply grilled fish of the day (F)	19.25
Courgette & fennel salad - local herbs - orange & honey dressing	
28 day-aged 8oz sirloin steak (D)	26.20
Tomato - red onion - basil - balsamic dressing	
Choose garlic butter, whisky peppercorn sauce or chimichurri	
Crofter's burger (D-E-M-So)	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 (Sd)	1.00
Scottish cheddar or Hebridean blue cheese (Sd)	1.25
Fish supper (E-F-So)	15.95
Locally-landed haddock - beer batter - tartare sauce - fat chips - seaweed salt	
Choose minted peas or salad	

BIT ON THE SIDE

Tatties: fat chips (So)- shoestring fries (So)- ratte potatoes in garlic butter (D)	3.70
Summer salad - orange & honey dressing	3.65
Cucumber yogurt salad - fresh herbs - toasted fennel & pumpkins seeds (D)	3.65
Chargrilled tenderstem broccoli - rose harissa dressing	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 (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 * 8.10

See daily specials for details

Broad bean hummus (Se) 6.25

radish - celery - carrot

Gairloch Coastal gin-cured Wester Ross salmon (F) 12.65

Juniper & fennel pickled cucumber - gluten free bread

Seared king scallops (1, 2 or 3) (B) 4.85 | 9.45 | 14.05

Hand dived - garlic & parsley oil - gluten free bread

MAIN EVENT

Seafood platter (very hands on!) market price

Locally sourced seafood - see daily specials for details

Hand-dived king scallops (3, 4 or 5) (B-F) 18.75 | 23.70 | 29.40

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

Miso noodle bowl (So) 15.55

Rice vermicelli noodles - steamed pak choi - mushroom - broad beans - spring onions

Add local shellfish (Gr) 6.75

Simply grilled fish of the day (F) 19.25

Courgette & fennel salad - local herbs - orange & honey dressing

28 day-aged 8oz sirloin steak 26.20

Tomato - red onion - basil - balsamic dressing - chimichurri

Crofter's burger (E-M-So) 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 (Sd) 1.00

Fish supper (E-F-So) 15.95

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.