



## THE TAYNUILT INN

— Village Pub, Kitchen & Rooms —

### STARTERS

<b>HOT SMOKED SALMON CAESAR</b> <i>Award winning hot smoked salmon flaked over our little gem Caesar salad with smoked anchovies</i>	<b>£8.50</b>
<b>AWARD WINNING HAGGIS AND BLACK PUDDING BON BONS</b> <i>Served over spiced turnip with whisky mayo</i>	<b>£5.99</b>
<b>GRIDDLED KING PRAWNS</b> <i>Marinated in our special garlic pickle and served with mango dip and chapatti</i>	<b>£7.99</b>
<b>MARINATED HALLOUMI (V)</b> <i>Lemon and smoked paprika marinated traditional halloumi, griddled and served with a beetroot and hazelnut salsa</i>	<b>£7.50</b>
<b>WEST COAST MUSSELS</b> <i>Steamed in a creamy white wine, cheese and leek sauce</i>	<b>£7.50</b>
<b>TAYNUILT INN PORK TERRINE</b> <i>Piccalilli puree</i>	<b>£7.50</b>
<b>SALT AND CHILLI CHICKEN SALAD</b> <i>Crispy fried salt and chilli chicken breast served over pineapple salad (This dish can be prepared with crispy vegan nuggets - VG)</i>	<b>£6.99</b>
<b>SOUP OF THE DAY</b> <i>Ask for Today's Creation</i>	<b>£4.99</b>
<b>SEAFOOD GRATIN</b> <i>Chunks of seafood baked in a cheese and fresh herb glaze with piped potatoes</i>	<b>£8.50</b>

### SWEETS

<b>STICKY TOFFEE PUDDING</b> <i>Smothered in toffee sauce</i>	<b>£5.99</b>
<b>CHOCOLATE CHEESECAKE</b> <i>Toasted oat and honey whisky crème fraiche</i>	<b>£5.99</b>
<b>APPLE CRUMBLE</b> <i>Served with Vanilla Custard</i>	<b>£5.99</b>
<b>LEMON POSSET</b> <i>Served with fruit compote</i>	<b>£5.99</b>
<b>ASSORTED ICE CREAM</b> <i>Choose from Dairy Vanilla, Milk Chocolate Swirl, Salted Caramel with caramel ripple and Raspberry Swirl</i>	<b>£4.50</b>
<b>CHEESE AND BISCUITS</b> <i>Rosary Ash Goats Cheese, Morangie Brie, Strathdon Blue and Tain Cheddar</i>	<b>£7.99</b>

### MAINS

<b>HOMEMADE PIE OF THE DAY</b> <i>Served with today's mash &amp; vegetables (We can prepare this dish with our vegan tomato &amp; chickpea pie and serve with twice cooked chips &amp; green vegetables - VG).</i>	<b>£13.99</b>
<b>LOCAL SALMON FILLET</b> <i>Served over crushed lemon and garlic new potatoes with tenderstem broccoli and roasted pepper dressing</i>	<b>£16.99</b>
<b>ROAST BREAST OF CHICKEN</b> <i>Breast of farm chicken roasted with a haggis, pork and smoked cheese stuffing and served over summer cabbage champ mash with whisky peppercorn sauce</i>	<b>£13.99</b>
<b>GRANTS OF TAYNUILT BRISKET AND SMOKED BACON BURGER</b> <i>6oz 100% Brisket Burger topped with Virginia Smoked Bacon and Cheddar. Served with homemade coleslaw and Twice Cooked Chips</i>	<b>£12.99</b>
<b>PULLED LAMB SHEPHERD'S PIE</b> <i>Pulled slow cooked and tender local lamb in a rich red wine and root vegetable gravy and topped with blue cheese mash</i>	<b>£14.50</b>
<b>FISH AND CHIPS</b> <i>Crispy Fried Haddock Fillet served with Twice Cooked Chips, Tartare Sauce and Lemon</i>	<b>£12.99</b>
<b>CHICKEN WU LOU</b> <i>Tender chicken breast crispy fried and tossed in a Cantonese style sweet and sour sauce served with pineapple rice (This dish can be prepared with our Daring Vegan Chicken Pieces - VG).</i>	<b>£11.99</b>
<b>VEGAN CRISPY FILLET BURGER (VG)</b> <i>Topped with vegan cheese and served on a vegan bun with twice cooked chips</i>	<b>£10.99</b>
<b>SURF AND TURF SALAD</b> <i>Strips of juicy cajun spiced rump steak, garlic king prawns, squid and seared scallops served over new potato and crispy corn tossed salad drizzled with honey mustard and tarragon dressing</i>	<b>£19.99</b>
<b>WEST COAST LAMB KASHMIRI STYLE</b> <i>Slow cooked lamb in a rich tomato, Kashmiri spiced curry sauce with fresh coriander, jeera rice and warm chapatti</i>	<b>£13.99</b>
<b>VEGAN CHILLI AND RICE (VG)</b> <i>Lightly spiced plant based vegan mince chilli served with jeera rice</i>	<b>£13.99</b>
<b>42 DAY AGED GRANT OF TAYNUILT RIB STEAK</b> <i>Twice cooked parmesan chips, garlic and peppercorn sauce and green vegetables</i>	<b>£24.99</b>
<b>TENDER PORK FILLET</b> <i>Wrapped in pancetta, oven roasted and served over a baby tomato and pea risotto with rocket pesto</i>	<b>£14.50</b>

**CHECK OUT OUR BLACKBOARDS FOR DAILY SPECIALS AND WEEKEND ROASTS**

*If you have any specific dietary requirements please ask for our allergen grid*