



THE TAYNUILT INN

— Village Pub, Kitchen & Rooms —

STARTERS

TRIPLE SALMON PATE <i>Served with baby caper mayonnaise</i> <i>Fish, egg, mustard, milk</i>	£7.99	RIPE SCOTTISH BRIE (V) <i>Deep fried in an oatmeal and rosemary crumb and served with apple ketchup</i> <i>Gluten, egg, soya, milk, mustard</i>	£6.99
AWARD WINNING HAGGIS AND BLACK PUDDING BON BONS <i>Served over spiced turnip with whisky mayo</i> <i>Gluten, egg, soya</i>	£5.99	CHICKEN LIVER PARFAIT <i>Beetroot chutney</i> <i>Gluten, milk, mustard, sesame</i>	£7.50
GRIDDLED KING PRAWNS <i>Marinated in our special garlic pickle and served with mango dip and chapati</i> <i>Crustaceans, gluten</i>	£7.99	SALT AND CHILLI CHICKEN SALAD <i>Crispy fried salt and chilli chicken breast served over pineapple salad (This dish can be prepared with crispy vegan nuggets)</i> <i>Soya, egg, gluten, mustard</i>	£6.99
DUCK BREAST, SWEET POTATO AND BLACK PUDDING SALAD <i>Drizzled with winter berry vinaigrette</i> <i>Gluten, mustard</i>	£7.99	HOMEMADE NACHOS (V) <i>Fresh corn tortillas, crispy fried and served with guacamole, tomato salsa, nacho cheese and jalapeño dressing</i> <i>Gluten, milk, egg, soya, celery</i>	£6.50
SEAFOOD CHOWDER <i>Creamy chowder with chunks of fish, potato & soft herbs</i> <i>Gluten, molluscs, fish, milk, celery, sesame</i>	£7.50	ADD HAGGIS	£1.50
		SOUP OF THE DAY <i>Ask for today's creation</i> <i>Please ask your server for allergens</i>	£4.99

MAINS

HOMEMADE PIE OF THE DAY <i>Served with today's mash and vegetables (We can prepare this dish with our vegan tomato and chick pea pie and serve with twice cooked chips and green vegetables)</i> <i>Gluten, celery, milk, eggs, soya</i>	£13.99	JACKFRUIT BALTI (VG) <i>Vegan curry with shredded jackfruit, red and yellow peppers served with jeera rice</i> <i>Mustard, soya</i>	£10.99
LOCAL SALMON FILLET <i>Served with smoked salmon crushed potatoes and a white wine, asparagus and parmesan sauce</i> <i>Fish, milk, celery</i>	£16.99	FISH AND CHIPS <i>Crispy fried haddock fillet served with twice cooked chips, tartare sauce and lemon</i> <i>Gluten, egg, fish, soya, mustard</i>	£12.99
RUMP OF LAMB <i>Served with haggis sweet potatoes, onion and barley stew and roasted carrots</i> <i>Gluten, milk</i>	£16.99	BRAISED BEEF FEATHERBLADE <i>Arran mustard mash, red wine and mushroom sauce</i> <i>Milk, mustard, sulphites</i>	£14.99
ROAST BREAST OF CHICKEN <i>Breast of farm chicken roasted with a sage and onion sausage meat stuffing and served over creamed leek mash with peppercorn sauce</i> <i>Gluten, milk, celery</i>	£13.99	CHICKEN WU LOU <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)</i> <i>Sesame, egg, soya</i>	£11.99
GRANTS OF TAYNUILT BRISKET AND SMOKED BACON BURGER <i>6oz 100% Brisket Burger topped with Virginia Smoked Bacon and Cheddar. Served with homemade coleslaw and twice cooked chips</i> <i>Gluten, Egg, soya, milk, mustard</i>	£12.99	PUMPKIN AND SAGE TORTELLONI (V) <i>Tossed in a creamy white wine, asparagus and parmesan sauce served with garlic flatbread</i> <i>Gluten, egg, milk (Produced in a factory that handles wheat, egg, milk, nuts, crustaceans, fish, soya and celery)</i>	£10.99
HOMEMADE VENISON LASAGNE <i>Scottish venison ragu lasagne topped with Arran Cheddar cheese sauce. Served with chips and garlic bread</i> <i>Gluten, soya, milk</i>	£12.99	WEST COAST LAMB KASHMIRI STYLE <i>Slow cooked lamb in a rich tomato, Kashmiri spiced curry sauce with fresh coriander, jeera rice and warm chapati</i> <i>Soya, gluten</i>	£13.99

CHECK OUT OUR BLACKBOARDS FOR DAILY SPECIALS