COUL HOUSE HOTEL

Deliciously Relaxing

Appetiser Selection

	£		£
Mildly Spiced Pumpkin Soup GF, DF Scented with coconut, carraway and dill	Small bowl 6.95	Large bowl	8.50
Savoy Cabbage and White Bean Soup GF, DFO Garnished with Parmesan	Small bowl 6.95	Large bowl	8.50
Ceviche of Roasted Red Peppers GF, DFO Served with gratinated goat cheese and a red wine reduction dressing			8.50
Hummus Pate Scented with Elderflower Wine GFO Served with a mild spiced avocado dressing and toasted brioche garnished with red onion marmalade			8.95
Porter and Beetroot Cured Salmon GF, DF Served with a beetroot and dill potato salad and a caramelised apple vinaigrette			12.00
Crispy Tempura of Mildly Cajun Spiced West Coast Crab DF Served warm with a gumbo dressing and a cucumber cooler			14.00
Rillettes of Pork GFO, DFO Served chilled on a crostini with apple butter garnished with a red cabbage laced with pickled apples and raisins whole grain mustard and an apple vinaigrette			12.00

Vegetarian Main Courses

Aubergine Caviar and Potato Frittata GF Served with roasted winter vegetables and a red onion and lime gravy	25.00
Roasted Portobello Mushroom GF, DF Stuffed with Italian style butternut squash ragout topped with gratinated brie garnished with a hot and sour sweet potato dressing	27.50

Catch of the Day

Our fish main course dish is listed on our specials page with the appetiser specials and is priced daily

Allergy Notice

Please tell a member of staff if you or one of your dinner guests has a food allergy.

Your restaurant host will confirm with the chef regarding the ingredients for the dishes on the menu.
Many of our dishes can be adapted to suit dietary requirements.

DF: Dairy Free GF: Gluten Free
GFO: Gluten Free Option

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Pan Roasted Meaty Main Courses

£

Breast of Chicken Lightly Coated in Herbed Panko Breadcrumbs 29.50
Stuffed with a smoked ham hock and cheddar fondue
served with mashed potatoes laced with fresh herbs and a tangy pineapple sauce

Pan Seared Calves Liver GFO, DF 30.00
Served with Bramley apple mashed potatoes
garnished with caramelised parsnip puree and an oxtail and claret jus

Guinea Fowl Breast Glazed with Apple Jelly GF, DF 31.50
Served with a warm salad of savoy cabbage laced with pancetta and hazelnuts
garnished with crushed potatoes and a blackcurrant game jus

Loin of Highland Venison GF, DFO 33.50
Served with butternut squash caponata, garlic scented pressed potato rösti cake
and a red plum and bitter chocolate venison jus

Fillet of Prime Scottish Beef DFO, GFO 45.00
8oz fillet steak served with shallot purée and sautéed mushrooms, plus of course our
triple cooked hand cut chips and your choice of an au poivre sauce or Café de Paris butter

Chef Garry`s Homemade Desserts, Ice Creams and Sorbets

Ice Creams, Sorbets or a Mix of the Two ~ Priced per Scoop ~ 3.75
Please select from the following:
Ice creams: Cardamom or Vanilla Sorbets: Walnut and Pear, DF

Coul Winter Toffee Pudding Mess 12.95
The latest version of our classic Coul House Sundae
Crushed meringues, vanilla ice cream, treacle yogurt, toffee pudding crumbs and a toffee dressing

Dark and White Chocolate Milk cake 10.50
Served with elderberry wine syrup and a caramelised pear and walnut sorbet

Vanilla Crème Brule GFO 10.50
Served with Shirley Temple Syrup and Anzac biscuits

Warm Apricot and Polenta Upside Down Cake GF 12.00
Served with cardamon ice cream and a ginger syrup

Cheese Plate GFO Small Plate £8.50 Regular Plate £14.95
Our regular cheese plate consists of a selection of four cheeses, a smoked cheddar,
a charcoal cheddar, a blue and a brie served with homemade oatcakes and apple jelly
If you would like a small cheese plate, please select two of the above cheeses.

We do not add a service charge to your bill however, any gratuity you wish to leave will be greatly received and distributed in its entirety to all in our Coul House team