

Kincraig View

R E S T A U R A N T

Fabulous Food on the Fife Coastal Path



Starters

- Chefs homemade soup of the day*** **V** 6.5
served with ciabatta bread
- Prawn Cocktail*** 8
80's classic - Juicy North Atlantic prawns, served on our classic salad garnish, smothered in Marie Rose sauce and served with a lemon wedge and granary bread.
- Haggis Bon Bons** 7.5
A Scottish classic of handmade Haggis Bon Bons, served on a bed of leaves with a peppercorn sauce.
- Vegetable Spring Roll** 7.5
Chunky, deep fried vegetable spring rolls, served with a crunchy side salad and sweet chilli dip
- Peri Peri chicken wings** 7.5
Delicious and spicy chicken wings, served with a crunchy side salad and dipping sauce
- Scotch Egg** 7.0
Another Scottish classic of Chef's signature Scotch Egg, served on a piccalilli dressing with salad on the side.
- Caesar Salad** **V** 6.5
Enjoy a crisp and refreshing salad of mixed leaves and cherry tomatoes tossed with homemade croutons, a sprinkling of fresh parmesan cheese and a drizzle of Caesar dressing.

Fish

- Battered Haddock*** 14.5
Locally sourced Haddock with Chef's signature recipe beer batter, served with chips and peas, a lemon wedge and homemade tartare sauce.
- Wholetail Scampi** 15
Wholetail Scampi, served with a salad garnish, chips and peas, homemade tartare sauce and a wedge of lemon.

Pasta

All pasta dishes served with garlic bread.

- Beef Lasagne** 14
Layers of steak mince and pasta, with Chef's homemade tomato and bechamel sauce, topped with mozzarella and cheddar cheese, served with a salad garnish and garlic bread.
- Macaroni Cheese** **V** 14
Macaroni pasta with Chef's signature creamy cheese sauce, served with garlic bread.
Add bacon chunks or pulled pork for 2.5

Salads

- Caesar Salad*** **V** 13.5
Summery green leaves, juicy tomatoes and croutons, topped with freshly grated Parmesan cheese and drizzled with chef's classic Caesar dressing. Add chicken or bacon for 2.5
- Farmhouse Salad** 14.5
A crunchy mixed salad served with honey roast ham, Cheddar cheese and your choice of new potatoes or chips.

Gourmet Burgers

All burgers are served in a brioche bun, with chips, onion rings, salad and coleslaw.

- Traditional Burger*** 14.5
A classic 6oz burger.
- Chicken Caprese*** 14.5
Fresh Chicken Fillet with mozzarella and pesto
- Vegan Aromatic Garden Burger*** **V** 14.5
A delicious vegan burger coated in gluten free breadcrumbs and packed with broad beans, peas and spinach.
- Highlander Burger** 15.5
A prime 6oz steak burger, topped with a slice of haggis and fried onions and served with peppercorn sauce on the side.
- Dirty Burger*** 16
A prime 6oz steak burger topped with BBQ pulled pork and cheddar cheese.
- The Original Kincraig Burger*** 16
A prime 6oz steak burger topped with smoked bacon, cheddar cheese and a tangy relish.

Sides

- Coleslaw 3
- Chips 4
- Chips and cheese 4.5
- Salt & Chilli Chips 4.5
- Beer battered onion rings* 3.5
- Garlic bread 4
- Garlic bread with cheese 4.5

Classics & New Favourites

- Pork Medallions*** 14.5
Panfried pork medallions served with a mustard cream sauce, fresh seasonal vegetables and Chef's speciality potatoes.
- Homemade steak pie** 15
Tender chunks of Scottish beef, in a rich gravy sauce and served with seasonal vegetables, and a choice of potatoes or chips.
- Chicken Haggis Stack** 14
Oven baked chicken breast between 2 slices of haggis, served with seasonal veg, chips or potatoes and topped with a peppercorn sauce.
- Fajitas** 14
Seasoned chicken breast cooked in sautéed onions and peppers, served with warm tortilla wraps and a selection of dips.
- Vegetarian Fajitas** **V** 13
Sautéed onions peppers and mushrooms in Smokey Mexican spices, served with warm tortilla wraps and a selection of dips.
- Chicken Katsu Curry** 14.5
Breaded chicken escalope, on a bed of pilau rice, served with steamed greens and a katsu curry sauce
- Sweet Potato Curry*** **V** 13.5
Diced sweet potato in a mild curry sauce, served with basmati rice and a warm naan bread.
- Gammon Steak** 15.5
An 8oz gammon steak simply grilled and served with a fried egg or pineapple ring with chips and peas.
- Vegetarian Chilli Con Carne*** **V** 13.5
Chef's homemade Quorn Chilli Con Carne, served on a bed of fluffy basmati rice, with a side of tortilla chips, sour cream, grated cheddar cheese and jalapenos.
- Vegetarian Cottage Pie** 13.5
Chef's special recipe of lentils, mushrooms, onions, celery and garlic topped with creamy cheddar mashed potatoes. Served with seasonal vegetables.

Sunday Afternoon High Tea

From 30th March, served between 4pm - 7pm

Choose from a tempting selection of main courses.
Enjoy unlimited freshly brewed tea or filter coffee and a selection of cakes and scones.

Children's Meals

All Children's Meals 6.5

- Junior Burger***
A 4oz junior burger in a brioche bun served with chips and beans or peas
- Battered Chicken Burger**
Battered chicken burger in a brioche bun served with chips and beans or peas.
- Chicken Bites**
Five chicken nuggets in golden batter served with chips and beans or peas
- Hot Dog**
Traditional hot dog in a finger bun served with chips and beans or peas
- Sausages** 6.5
Two pork sausages served with mash or chips and beans or peas
- Vegetarian Sausages** **V**
Two sausages with mash or chips and beans or peas
- Small Battered Haddock***
Half a fillet of locally sourced haddock served with chips and beans or peas
- Macaroni Cheese*** **V**
Macaroni served with chips and beans or peas
- Pizza**
A small freshly baked margherita pizza served with chips and beans or peas.

Children's Desserts

All Children's Desserts 4.5

- The Works** 4.5
Two scoops of vanilla ice cream served with a chocolate flake, sprinkles, mini marshmallows and strawberry sauce.
- Chocolate Brownie**
A warm chocolate brownie served with a scoop of ice cream.
- Scotch Pancakes**
Two warmed Scotch pancakes served with ice cream and chocolate sauce.
- Strawberries and Ice Cream** 4.5
Fresh strawberries (local, when in season) served with vanilla ice cream and strawberry sauce.

Desserts

- Homemade Sticky Toffee Pudding** 7.5
Warm date sponge drenched in rich butterscotch sauce and served with cream or ice cream.
- Strawberry Surprise** 7.5
Fresh Pittenweem strawberries (when in season), served with crushed meringue, vanilla ice cream and cream.
- Lemon Tart** 7.5
A classic dessert consisting of a crisp, buttery pastry shell filled with a smooth, bright yellow, and tangy lemon custard, served with cream or ice cream.
- Chocolate Fondant** 7.5
A delicious, melt in the mouth chocolate dessert with a gooey centre, served with cream or ice cream.
- Crème Brûlée** 7.5
A detectible classic French dessert featuring a rich, creamy vanilla custard base topped with a contrasting, shatteringly crisp layer of hardened, caramelised sugar.
- Chocolate Fudge Sundae** 7.5
Vanilla ice cream and fudge pieces served with chocolate sauce and whipped cream.
- Please ask about our Vegan desserts.

Hot Drinks

- Barista Coffee**
- Espresso single 2.65
- Espresso double 3.25
- Americano 3.5
- Cappuccino 3.75
- Latte 3.75
- Flat White 3.75
- Add flavoured syrup 0.5
- Mocha** 4.50
- Hot Chocolate** 3.95
- Luxury Hot Chocolate** 4.95
- Pot of Breakfast Tea** 2.75
- Herbal & flavoured Tea** 3.5

Pension portions available upon request

V Vegetarian **V** Vegan **G** Gluten Free

Food Allergies Please ensure that you discuss any allergy you have with us before placing your order. Although we take great precaution to avoid cross contamination, we cannot guarantee that any product is completely allergen free.

*These dishes can be made Gluten Free, please ask your server for details.