



Kincaid House  
*Hotel*

MENU  
&  
WINE  
LIST

We pride ourselves on our locally sourced produce for our freshly prepared meals.  
Extra time and care is taken to ensure all our produce is of the highest quality available.

### Suppliers

Fruit and Veg

Fresh Produce, Glasgow

Butchery

Fresh Select, Glasgow

Seafood

Corrigans, Glasgow

Cheese

JR Fine Foods, Glasgow

Milk and cream

J Telfer and sons, Milton of Campsie

Ice cream

Chocolate box ice cream company  
Lanarkshire

Black Pudding

Charlie Roper, Stornoway

SCOTLAND

BY G. H. SWARTON, R.S.M.

Scale of Miles 0 10 20 30  
Scale of Feet 0 1000 2000 3000

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# STARTERS AND SMALLER PLATES

<b>BAKED CAMEMBERT</b> (V)(CGF) WITH TRUFFLED HONEY, HERBS AND GARLIC, WITH CROUTONS	13.55
<b>CHARCUTERIE BOARD</b> (DF, CGF) A BOARD OF PROSCIUTTO, SALAMI, OLIVES, GHERKINS, SERVED WITH CRUSTY BREAD	14.95
<b>SOUP OF THE DAY</b> (V, VG, CGF) FRESHLY MADE, SERVED WITH CRUSTY BREAD	5.95
<b>HAGGIS BON BONS</b> WITH OUR FAMOUS DRAMBUIE CREAM SAUCE	7.85
<b>GARLIC MUSHROOMS</b> (CGF) BAKED CREAMY GARLIC MUSHROOMS ON TOASTED BREAD	7.95
<b>CHICKEN PATE</b> CHICKEN LIVER PATE WITH OATCAKES AND RED ONION MARMALADE	6.95
<b>CHICKEN GOUJONS</b> PANKO BREADED CHICKEN GOUJONS SERVED WITH SALAD, SWEET CHILLI AND GARLIC MAYO DIPS	9.95
<b>PRAWN COCKTAIL</b> PRAWNS TOPPED WITH MARIE ROSE SAUCE WITH BABY LETTUCE, CUCUMBER, TOMATO AND LEMON	8.75
<b>SEAFOOD SALAD</b> HOT AND COLD SMOKED SALMON, PRAWNS AND SMOKED MACKEREL. SERVED WITH SALAD AND MARIE ROSE SAUCE	12.95

## SIDES AND NIBBLES

<b>CRUSTY BREAD</b> (V)	3.25
<b>GARLIC BREAD</b> (V)	3.95
<b>MARINATED OLIVES</b> (VG, GF)	3.75
<b>BUCKET OF CHIPS</b> (V)	3.75
<b>SWEET POTATO FRIES</b> (V)	4.50
<b>SIDE OF VEGETABLES</b> (CVG, GF)	4.00
<b>ONION RINGS WITH GARLIC MAYO</b> (V)	3.95



CAN BE GLUTEN FREE (CGF)

VEGETARIAN (V)

VEGAN (VG)

CAN BE DAIRY FREE (CDF)

PLEASE INFORM YOUR SERVER OF ANY DIETARY REQUIREMENTS OR ALLERGIES AND WE WILL BE HAPPY TO ACCOMMODATE YOU

# MAIN COURSES

<b>CHICKEN STORNOWAY</b>	14.95
TENDER CHICKEN BREAST WITH BLACK PUDDING AND DRAMBUIE CREAM SAUCE SERVED WITH CRUSHED POTATOES	
<b>CAJUN CHICKEN</b>	13.95
SUCCULENT CHICKEN BREAST MARINATED IN CAJUN SPICES SMOTHERED IN A CREAMY PEPPERCORN SAUCE	
<b>VEGGIE CAULIFLOWER</b>	11.50
ROAST CAULIFLOWER, MUSHROOM PUREE AND SUNDRIED TOMATOES	
<b>KINCAID STEAK PIE</b>	12.95
A KINCAID CLASSIC, SLOW COOKED RUMP OF BEEF, CARROTS AND PEARL ONIONS WITH PUFF PASTRY, BABY POTATOES AND SEASONAL VEGETABLES	
<b>ROAST COD</b>	16.95
ROAST COD, WITH MASHED POTATO AND CHORIZO SAUCE	
<b>FISH N' CHIPS</b>	13.75
FRESHLY BREADED HADDOCK SERVED WITH PEAS, CHIPS AND TARTARE SAUCE	
<b>SCAMPI</b>	13.75
BREADED WHOLETAIL SCAMPI SERVED WITH CHIPS AND SALAD	
<b>MAC AND CHEESE (V)</b>	10.50
CREAMY MACARONI MADE WITH CHEDDAR AND GLAZED WITH MOZZARELLA, SERVED WITH DRESSED SALAD AND FRIES	

## SALADS AND PLATTERS

<b>CHICKEN CAESER SALAD</b>	13.95
SLICED ROAST CHICKEN ON MIXED SALAD WITH CAESER DRESSING	
<b>CHARCUTERIE BOARD (DF, CGF)</b>	14.95
A BOARD OF PROSCIUTTO, SALAMI, OLIVES, GHERKINS, SERVED WITH CRUSTY BREAD	
<b>HAM AND CHEESE SALAD</b>	14.95
HONEY ROAST HAM AND SCOTTISH CHEDDAR WITH COLESLAW, GHERKINS AND RED ONION MARMALADE	
<b>SEAFOOD PLATTER</b>	16.70
HOT AND COLD SMOKED SALMON, PRAWNS WITH MARIE ROSE, MACKEREL, WITH BABY POTATOES	

# MAIN COURSES

## FROM THE GRILL

### SIGNATURE DISH

<b>FILLET OF BEEF MEDALLIONS</b> DELICIOUS FILLET BEEF MEDALLIONS COOKED TO YOUR LIKING TOPPED WITH HAGGIS, SERVED WITH CRUSHED POTATOES AND OUR FAMOUS DRAMBUIE CREAM	32.45
<b>FILLET STEAK</b> (GF, CDF) SERVED WITH CHIPS, MUSHROOMS, TOMATO, AND CARAMELISED ONIONS	28.95
<b>SIRLOIN OF PRIME BEEF</b> (GF, CDF) SERVED WITH CHIPS, MUSHROOMS, TOMATO, AND CARAMELISED ONIONS	22.95
<b>CHICKEN SIZZLER</b> SPICED CHICKEN ON A SIZZLER WITH ONIONS AND PEPPERS SERVED WITH SALAD, PITTA AND YOGHURT	13.95

## BURGERS

ALL OF OUR BURGERS ARE HOMEMADE WITH PRIME BEEF AND ARE SERVED IN A WARM BRIOCHE BUN, WITH TOMATO AND LETTUCE SERVED WITH CHIPS

<b>CHEESE BURGER</b> BEEF BURGER TOPPED WITH CHEDDAR CHEESE	12.95
<b>THE JENNY</b> BEEF BURGER LOADED WITH CHEESE, BACON, ONIONS, MUSHROOMS AND SERVED WITH PEPPER SAUCE	16.95
<b>CHICKEN IN A BUN</b> SPICED CHICKEN WITH SWEET CHILLI MAYO	13.95
<b>HALLOUMI BURGER</b> (V) CHAR. GRILLED SPICED HALLOUMI WITH SWEET CHILLI MAYO	12.95

## GRILL SAUCES ALL 3.80

PEPPERCORN
SCOTTISH BLUE CHEESE
OUR FAMOUS DRAMBUIE SAUCE
ARRAN GRAIN MUSTARD CREAM

## SIDES

BASKET OF CRUSTY BREADS (V)	3.25
GARLIC BREAD	3.95
MARINATED OLIVES (VG, GF)	3.75
BUCKET OF CHIPS (V)	3.75
SWEET POTATO FRIES (VG)	4.50
SIDE OF VEGETABLES (VG, GF)	4.00
ONION RINGS (V)	3.95

# DESSERTS

**STICKY TOFFEE PUDDING** (V) 6.75  
SERVED WITH VANILLA ICE CREAM AND  
HOT BUTTERSCOTCH SAUCE

**APPLE PIE**(V) 6.75  
SERVED WITH ICE CREAM OR CUSTARD

**CARAMEL SHORTCAKE**(V) 6.75  
DECADENT CARAMEL SHORTCAKE  
WITH CUSTARD

**CHEESECAKE**(V) 6.75  
BAKED VANILLA CHEESECAKE TOPPED WITH FOR-  
EST FRUITS

**AFFOGATO** (GF, V) 6.75  
VANILLA ICE CREAM WITH A FRESHLY  
BREWED ESPRESSO

**SCOTTISH CHEESES** (V, CGF) 9.85  
A SELECTION OF SCOTTISH CHEESES  
SERVED WITH RED ONION MARMALADE AND  
OATCAKES

**TRIO OF ICE CREAMS** (GF) 5.95  
CHOOSE THREE SCOOPS FROM CHOCOLATE,  
VANILLA, STRAWBERRY, MINT AND CARAMEL

## TEA & COFFEE

POT OF TEA FOR ONE	2.45
HERBAL TEA	2.75
AMERICANO	2.45
FLAT WHITE	3.20
LATTE/ICED LATTE	3.20
CAPPUCCINO	3.30
ESPRESSO	2.45
HOT CHOCOLATE	3.20
LIQUEUR HOT CHOCOLATE	7.85

## DESSERT WINE

**LAFLEUR MALLET, SAUTERNES** 37.5CL  
**FRANCE, AOC** 21.25

A TEXTBOOK EXAMPLE OF ELEGANT SAUTERNES, THE  
SWEETNESS PERFECTLY BALANCED BY THE ACIDITY

**VIN SANTO DEL CHIANTI SERELLE,** 37.5CL  
**RUFFINO, ITALY** 26.50

AROMAS OF CANDIED FRUIT AND NOTES OF HONEY,  
EUCALYPTUS AND CITRUS FRUITS. THE PALATE IS RICH  
AND DENSE WITH A DELICIOUS SWEETNESS IN BALANCE  
AND REFRESHING FINISH.

# CHILDREN'S MENU

AVAILABLE FOR CHILDREN ONLY

**STEAK PIE** 7.95  
STEAK PIE TOPPED WITH PUFF PASTRY WITH CHIPS AND PEAS

**CHICKEN GOUJONS** 7.95  
PANKO BREADED CHICKEN GOUJONS WITH CHIPS AND SALAD

**FISH AND CHIPS** 7.95  
BREADED FILLET OF FISH WITH CHIPS, LEMON AND PEAS

**CHEESY PASTA** (V) 5.95  
MACARONI IN A CREAMY CHEESE SAUCE WITH SALAD

**KIDS ICE CREAM WITH SPRINKLES** 3.25

The greater part of the present building was reconstructed around 1812 to the designs of David Hamilton who was the architect responsible, at a later date, for the Lennox Castle, the High Church of Campsie and the façade of the Gallery of modern Art.

David Hamilton's work at the Kincaid can be seen in the eastern block of the hotel and is said to have been inspired by the castle of Inveraray, Argyllshire. This block has a central staircase under a square tower and four corner turrets.

The older portions of the house adjoin the north part of the west side of the main block. They comprise, on the south, the remains of the original house believed to date from 1690 and, to the north of this, an addition of the mid-18th century.

Kincaid House is now a grade 'A' listed building and has undergone extensive restoration, it was discovered that the 1812 addition was built over an earlier structure, as yet undated.

Kincaid House was the residence of the family Kincaid of that Ilk, who formerly occupied an older house, Kyncade Tower, on the same site.



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