



KIPPIE LODGE
RESTAURANT

KIPPIE LODGE RESTAURANT WEEK

2 COURSES - £20 | 3 COURSES - £30

STARTERS

SOUP OF THE DAY

Homemade soup of the day, served with warm, sliced crusty bloomer.

CRISPY BREADED BRIE WEDGES (V)

Golden, crispy brie wedges served with rocket leaves and a sweet chilli-cranberry chutney.

BUFFALO CAULIFLOWER WINGS (VGN)

Crispy cauliflower tossed in a spicy buffalo sauce, served with a fresh lettuce wedge and ranch-style dressing.

BASIL & TOMATO BRUSCHETTA (VGN)

Toasted ciabatta topped with basil-marinated tomatoes, fresh rocket and a drizzle of balsamic glaze.

MAINS

SPICED ITALIAN SAUSAGE RIGATONI

Rigatoni tossed with spiced Italian sausage in a rich tomato and spinach cream sauce, served with garlic ciabatta and finished with Parmesan.

TEMPURA SZECHUAN CHICKEN

Crispy tempura chicken coated in a bold Szechuan-style sauce, served with egg-fried rice and prawn crackers.

PANKO MONKFISH SCAMPI

Tender monkfish coated in golden panko breadcrumbs, served with crispy chips and a spicy tomato tartare.

LAMB KOFTAS

Seasoned lamb koftas served with creamy garlic yoghurt, crispy chips and sumac-dressed onions.

SUN-BLUSHED TOMATO & PARSLEY ARANCINI (V)

Golden, crispy arancini filled with sun-blushed tomato and parsley, served with spicy tomato sauce, fresh rocket, shaved Parmesan and balsamic glaze.

DESSERTS

STICKY TOFFEE PUDDING

Warm, indulgent sticky toffee pudding served with rich butterscotch sauce and creamy vanilla ice cream.

CHOCOLATE BROWNIE TORTE (VGN)

Rich and decadent chocolate brownie torte, finished with chocolate sauce and fresh strawberries.

AFFOGATO CORRETTO

Vanilla ice cream served with a shot of freshly brewed espresso and a shot of liqueur.

VEGAN OPTION AVAILABLE.



WALKINS
ARE WELCOME



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