



Lunch Menu

Soupçon

Celery and Strathdon blue cheese

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Warm, west coast, crab mousse,
seared scallops, rich seafood sauce

Seared wild pigeon breast, Stornoway black pudding,
beetroot & crème fraiche, citrus jus

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Black Isle lamb fillet, cashew nut & black olive,
caramelised apples & pears, dauphine potato

Seabass fillet, crispy nest of julienne vegetables,
coriander and vanilla sauce

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Smooth passion fruit parfait,
Knockraich yoghurt sorbet

Vanilla crème fraiche panna cotta,
orange and mint sorbet

Selection of Scottish and French cheeses from our trolley,
served with Kinloch water biscuits, grapes and celery
(£7.50 supplement)

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Coffee and vanilla fudge

3 courses (any 2 courses plus soupçon) - £40

4 courses (any 3 courses plus soupçon) - £45

Head Chef – Marcello Tully

Whilst we will do all we can to accommodate guests with food intolerance and allergy,
we are unable to guarantee that dishes will be completely allergen-free.
Allergen information is available on request.