



DAILY CHANGING DINNER - SAMPLE

TO START

Scorched home-cured halibut,
Lochalsh crab crust, salsa Verdi

Soy-glazed Perthshire partridge breast,
pickled vegetables, crispy cabbage

Baked shallot tarte tatin, caramelised
onion foam, garlic bread crumb

TO FOLLOW

Confit turbot, Sconser scallop miso broth,
Drumfearn mussels, celeriac and Kinloch's turnip

Roast Skye venison loin, pancetta & sage
polenta, nut crumb, sour bramble jus

Home-grown Romanesco 'rarebit',
caramelised pear, parmesan gnocchi, kale

TO FINISH

Peanut butter caramel chocolate tart,
caramel gel, banana parfait

Raspberry soufflé,
lemon ice-cream

Tain Minger, Blue Murder, Morangie brie,
Blairliath cheddar, oatcakes & chutney
(or £10 as an extra course)

COFFEE & SWEETS
£75 per person