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WITH AN APERITIF

Smoked aubergine pate
Today's home-made loaf

TO START

Inverloch goats' cheesecake,
Perthshire beetroot & Orbst leaves

Loch Brittle lobster tortellini, fried
aubergine, Heritage tomato jelly

Scottish game terrine, butter fried
breadcrumbs, plum chutney

TO FOLLOW

Isle of Skye venison loin, caraway
Savoy cabbage, game & bramble jus

Roast Portree cod fillet, Drumfearn
mussel & fennel broth, carrot puree

Peppered celeriac steak, Scottish
Romanesco, Artichoke lyonnaise

TO FINISH

Dark chocolate fritter, Nairn
raspberry & popcorn ice cream

Orange & pistachio polenta cake,
poached fig syrup

Tain Minger, Blue Murder, Morangie
brie, Mull cheddar, oatcakes & chutney
(or £5 as an extra course)

COFFEE & SWEETS

£75 per person

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WITH AN APERITIF

Game rilette
Cranberry & fennel seed bread

TO START

Lochalsh langoustine arancini,
spiced red pepper jam

Pan-fried parmesan gnocchi,
Sleat-girolles, garlic mayonnaise

Pressed Moray pork belly,
apple crumble, red cabbage

TO FOLLOW

Slow-cooked Speyside ox cheek, fried
Savoy cabbage, swede, Worcestershire jus

Seared Hebridean salmon fillet,
pear & fennel tart, lobster sauce

Braised white beans, leek & parsnip,
celeriac cream, marmite nuts

TO FINISH

Dark chocolate ganache, Nairn
berries, citrus cream

Passion fruit sorbet, vanilla crème
brulee, crisp shortbread biscuit

Tain Minger, Blue Murder, Morangie
brie, Mull cheddar, oatcakes & chutney
(or £5 as an extra course)

COFFEE & SWEETS

£75 per person



WITH AN APERITIF

Roast garlic humous
Sun-dried tomato bread

TO START

Skye venison rilette, toasted
seeds, Sleat girolle vinaigrette

Portree halibut ceviche, seared
Sconsor scallop, fennel & apple

Inchloch goats' cheese mousse,
Perthshire beetroot & Orbst salad

TO FOLLOW

Roast wild Isle of Muck duck,
confit leg, pear, foie gras jus

Pan-fried Portree hake, Loch Brittle
lobster risotto, lemon crème fraiche

Roast mushroom, leek & artichoke
Wellington, fried greens, Dijon cream

TO FINISH

Very lemony posset, candied peel
crisp almond biscuits

Crème patisserie tart, Nairn strawberries
& Kinloch-wood bramble ice cream

Tain Minger, Blue Murder, Morangie
brie, Mull cheddar, oatcakes & chutney
(or £5 as an extra course)

COFFEE & SWEETS

£75 per person