



SAMPLE MENU - DAILY CHANGING

PRE-DINNER SNACKS

West coast crab tart,
compressed cucumber, bisque
&
Blairliath cheddar sable,
whipped Morangie brie, red pepper gel

TO START

Cape wrath oyster, chawanmushi,
XO sauce, soy roast peanuts

Crispy Ayrshire lamb belly, smoked aubergine,
giant cous cous, dukkha

Braised King oyster mushroom, pressed cabbage,
butter-fried breadcrumbs, poached egg

TO FOLLOW

Barbecued Highland beef fillet, roast onions,
Highland beef tartare, whisky gingerbread

Roast Mallaig-landed monkfish loin, celeriac,
Drumfearn mussel chowder, burnt leek

Butternut squash agnolotti, Winter truffle,
toasted seeds, Kinloch-grown Cavalo Nero

TO FINISH

Chocolate dome, raspberry mousse,
shortbread crumb, caramelised chocolate

Apple tarte tatin, salt caramel,
praline, tonka bean ice cream

Tain Minger, Blue Murder, Morangie brie,
Tain cheddar, oatcakes & chutney
(£5 supplement or £12 as an extra course)

£115 per person



SAMPLE MENU - DAILY CHANGING

PRE-DINNER SNACKS

West coast razor clam ceviche,
pickled cucumber, avocado
&
Applewood smoked cheddar gougères,
roast onion puree

TO START

West coast lobster & crab, crumpet,
brown crabmeat beurre blanc, crab fritter

Crispy Ayrshire pork belly, crispy skin,
soy peanut, Kinloch's kimchi

Pumpkin agnolotti, Kinloch-grown sage,
parmesan cream sauce, toasted seeds

TO FOLLOW

Skye roe deer, Skye venison meatball,
parsnip, whisky parkin

Pan-fried Shetland cod, honey-roast chicory,
violet artichoke, Moray-landed octopus ragu

Chive gnocchi, British asparagus,
taleggio cheese, barbecued lions mane mushroom

TO FINISH

Malted peanut butter chocolate tart,
peanut caramel, raspberry jelly, aero

Meadowsweet parfait,
sea buckthorn curd, Grand fir

Tain Minger, Blue Murder, Morangie brie,
Tain cheddar, oatcakes & chutney
(£5 supplement or £12 as an extra course)

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