



TO START

Seared Sconser scallop, Loch
brittle lobster salad, pressed cucumber

'Chicken of the Woods' mushroom, crispy
artichoke, Kinloch chanterelle vinaigrette

Foie gras ballotine, preserved plum,
butter-fried breadcrumbs

TO FOLLOW

Seared Highland fillet steak, parmesan
gnocchi, red cabbage, fennel

Poached Portree halibut, celeriac cream,
new potatoes, spinach, hazelnut crumb

Red wine pear, chicory, salsify,
cauliflower beurre noisette

TO FINISH

Baked white chocolate cheesecake,
honeycomb, strudel crumble

Roast nectarine & polenta cake,
basil ice-cream

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

COFFEE & SWEETS

£75 per person

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TO START

Aged beef fillet carpaccio,
Kinloch-grown baby leaves, truffle custard

Portree squid, vegetable salad,
Loch Eishort langoustine vinaigrette

Pressed vegetable terrine, marinated
Plockton courgette, stuffed flower, jelly

TO FOLLOW

Rump of Rose veal, salt plum, Jerusalem
artichoke, lemon thyme jus

Pan-fried Portree hake, cauliflower,
sauté potatoes, white wine cream

Butternut tortellini, pumpkin
ketchup, leek, hazelnut

TO FINISH

Rich chocolate tart, yoghurt
sorbet, chocolate gel

Perthshire strawberry mille feuille,
mint puree, Scottish berry jelly

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

COFFEE & SWEETS
£75 per person