



## Lunch Menu

### Soupçon

Slightly spicy butternut squash

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

Very slow-roast Black Isle lamb shoulder,  
warm tarragon mousse

Aberdeen Angus beef, Strathdon blue cheese mousse,  
celeriac, confit shallot, rich brandy sauce

Cod fillet, seafood gnocchi,  
Drumfearn mussels, saffron cream sauce

Very lemony tart,  
popcorn ice cream

Orange crème 'brulee',  
chocolate, blackcurrant sorbet

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

Coffee and vanilla fudge

3 courses (any 2 courses plus soupçon) - £36

4 courses (any 3 courses plus soupçon) - £39

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.