



SUNDAY LUNCH - SAMPLE

TO START

Armadale wild garlic & potato velouté,
Mull cheddar tortellini

Crispy ox cheek nugget, pickled shallot,
home-fermented tomato ketchup, Kinloch leaves

Steamed Drumfearn mussels,
soy & miso broth, vegetable salad

TO FOLLOW

Lemon & thyme roast chicken breast

Slow-roast shoulder of Beaulieu lamb

Skye venison haunch

Aged sirloin of Highland beef (£2.50 supplement)

Truffled mushroom & goats' cheese Wellington

All served with;
herb roast potatoes
greens, roast carrots & parsnips,
cauliflower cheese,
Yorkshire pudding & lashings of gravy

TO FINISH

Lemon posset, raspberries
shortbread, champagne granita

Orange chocolate pave,
sea buckthorn gel, milk chocolate ice cream

Tain Minger, Blairliath cheddar,
our own chutney & oatcakes

3 courses - £44

2 courses - £40