



SAMPLE DAILY CHANGING MENU

TO START

Lochalsh crab toast rarebit,
pickled cucumber, lemon gel

Highland beef tartare, salt baked swede,
slow-cooked egg yolk, crispy shallot

Heritage carrots – carrot meringue,
carrot puree, carrot crisps

TO FOLLOW

Skye roe deer, turnip, leek,
Kinloch-wood foraged bramble jus

Pan-fried cod, Skye scallop celeriac crumble,
smoked scallop broth, hazelnut

Butternut squash, charred tenderstem,
toasted seeds, parmesan

TO FINISH

Banana & hazelnut chocolate dome,
nut crumb, Frangelico ice cream

Granny smith apple, elderflower,
ginger crumb, pistachio nuts

Tain Minger, Blue Murder, Morangie brie,
Blairliath cheddar, oatcakes & chutney (£5 supplement)
(or £10 as an extra course)

COFFEE & SWEETS

£95 per person



SAMPLE DAILY CHANGING MENU

TO START

Cured Portree mackerel, scallop mousse,
langoustine mayonnaise, pickled vegetable salad

Perthshire quail, quail leg tortilla,
butternut squash, peppercorn sauce

Crispy Jerusalem artichoke, caramelised artichoke
puree, walnut & artichoke crumb

TO FOLLOW

Roast monkfish loin, lobster beans,
cabbage, Portree clam vinaigrette

Rose veal ribeye, polenta,
hazelnut, sherry vinegar jus

Vegetable press, Kinloch-lovage potato,
sun-dried tomato tapenade, fine green beans

TO FINISH

Yoghurt mousse, honeycomb,
Perthshire strawberry sorbet

Dark chocolate delice, pistachio,
white chocolate ice cream

Tain Minger, Blue Murder, Morangie brie,
Blairliath cheddar, oatcakes & chutney
(or £10 as an extra course)

COFFEE & SWEETS

£95 per person