



OUR PARTNERS

Meat & Game	Campbells, Linlithgow
Fish & Shellfish	Pro Fish, Aviemore
Vegetables, Fruit & Herbs	Munros Fruit Merchants, Tain & Links House Garden
Cheese & Butter	Highland Fine Cheeses, Tain
Sea Greens	Shore, The Scottish Seaweed Co. Wick



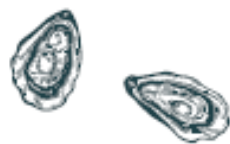
At MARA we aim to embrace cultural values in and out-with cooking techniques and traditional foods, that shout about our geography, demography & identity.

Our ethos is to support a message that encapsulates our culture & geography through Food & Drink while working towards utopian ideals of sustainability & Zero Waste. Our message is simple; S4+0 Scottish, Seasonal, Sustainable & Slow + Zero Waste.

PRE-STARTERS (available when sustainably sourced)

Langoustines | Lemon Butter

Scallops | Sauce Vierge



STARTERS

Crab | Bisque, Apple, Fennel

Beef Tartare | Jerusalem Artichoke, Mustard, Yolk

Veloute | Watercress, Nettle, Brioche

Whilst we do our best to cater for individual dietary requirements where noted, we cannot guarantee to eliminate all allergens.

There is a 10% discretionary service charge added to your final bill.



MAINS

Halibut | Chicory, Samphire, Champagne, Caviar

Sea Trout | Broad Beans, Peas, Parmentier Potatoes, Pea Shoots

Lamb | Wild Garlic, Savoy Cabbage, Jersey Royal New Potatoes

Venison | Purple Sprouting Broccoli, Truffle Panisse, Juniper

Turnip | Almonds, Sea Purslane, Bee Pollen

SIDES (£7.50 supp)

Braised Leeks | Parsley Dressing

Leaf Salad | Olive Oil, Almonds

Triple Cooked Chips | Sea Salt & Kelp

DESSERTS

Strawberry | Pistachio, White Chocolate, Yuzu

Panna Cotta | Honey, Lavender, Blackberry

Rhubarb | Mascarpone, Passion Fruit, Streusel

Highland Cheeses (£7.50 supp)
Quince, Apple Chutney, Crackers

3-courses £80
4-courses £100