



FIRE DINING 3 COURSE - SAMPLE MENU

Available 30 Jan - 23 March 2024

*3 Courses showcasing local & Scottish ingredients
cooked over fire on our Asado grill and wood fired oven*

£47.95 per person

Choose one per course

OUR WELCOME

CHARCOAL FIRED Pan a la parilla bread & seaweed butter
Cherry wood fired Halkidiki & Kalamata Olives, charred artichoke

STARTER

WOOD FIRED locally caught mackerel with a fennel, lemon & Corra Linn salad
CHARCOAL FIRED rare breed pork loin, Isle of Skye black pudding bonbon, TORCHED apple
CHARRED British green beans, WOOD FIRED almond cream, peashoot tendrils, ROASTED almonds
EMBER COOKED beetroot carpaccio, Errington Blackmount goats cheese, salad leaves

MAIN

6 week aged, grass fed Shorthorn rump steak & chimichurri, Argentine Potato Dominoes, Charred Little Gem, anchovy crumb
SEARED & SMOKED Sconser Scallop, WOOD OVEN Skye mussel rockefeller, house cured Sandy Black pancetta, WOOD FIRED romesco
WOOD FIRED Local Lochbay Langoustines, wild garlic butter, Parmentier potatoes, our own garden salad
EMBER COOKED, then CHARRED butternut squash, chickpea & borlotti bean locro, Croft-grown garden salad, heritage tomatoes

DESSERT & CHEESE

Pears a la plancha, sweet woodruff ice cream, fermented Scots Pinecone syrup, granola crumb,
Affogato - Dear Green espresso, house vanilla ice cream, almond & pistachios biscotti
Sticky Toffee Pudding, caramel sauce, vanilla ice cream
Scottish Cheese Plate - a selection of organic cheese from Connage Dairy & Highland Fine Cheese, crackers & chutney
Errington Dairy Lanark Blue, Elrick Log & Goats Curd, wood fired pear, croft elderflower, pistachios