



FIRE DINING EXPERIENCE

*Our own grown, local & sustainable ingredients
cooked over fire on our Asado grill and wood oven*

All In Tasting Menu £75

Wine Flight £45

FÀILTE

Chefs Snacks

Lochbay langoustine doughnut

Crispy Loch Beag Oyster - oatmeal crumb & house kimchi

Outdoor-reared pork belly, house pickles

火 *Gusbourne Estate Rosè Sparkling 2019, Kent, England (12%)*

MARISCO AL FUEGO

Seafood from the fire

North Atlantic Rock Turbot, Isle of Skye mussels, Skye seafood bisque

Pan a la parrilla - charcoal-fired bread from the grill, house churned seaweed butter

火 *Hunters Riesling 2022, Marlborough, New Zealand (12%)*

CHARCOAL & SMOKE

Edinvale outdoor reared pork loin, Isle of Skye black pudding, apple cider puree

火 *Polemico 2022 Pais, Laurent Vineyard, Chile (13.5%)*

ASADO FLAMES

Grass-fed ribeye steak, garden herb chimichurri, burnt orange

Smoked & grilled potatoes, Isle of Mull Cheddar, chives

Our own grown Croft salad ¹

火 *Chamuyo Malbec 2022, Mendoza, Argentina (13.5%)*

AFTER GLOW

Dessert Tasting Plate (to share)

Sticky Toffee Pudding, handmade ice cream ⁵

Wood-fired Pear, local organic Smoked Dunlop & Blue Murder

Wood-fired Burnt Basque cheesecake

火 *Late Harvest Chenin Blanc, Joostenburg, South Africa (50ml 12.5%)*

or Grahams 20 year old Tawny port 2022 (20%)

WHERE YOUR FOOD COMES FROM

¹ from our croft (smallholding) in Skinidin ² Isle of Skye Mussels from Tarskavaig, Sleat

All meat - grass-fed, regenerative Edinvale Farm / Macbeths Butchers in Forres

⁵ - Made with local Balgown Croft eggs & zero waste buttermilk from our churned butter

Oysters - Maorachbeag, Loch Beag, Wester Ross. Shellfish - Lochbay Shellfish, Waternish