



## **FIRE DINING EXPERIENCE**

### *SHORT LIST - DIETARIES*

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

### **3 Course Set Menu £55**

#### **FÀILTE**

*Chefs Snacks*

Smoked Scottish mackerel patè, pickled Orkney herring, hebridean oatcakes

#### **MARISCO AL FUEGO**

*Seafood from the fire*

North Atlantic Rock Turbot, Lochbay lobster, Skye seafood bisque

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

#### **ASADO FLAMES**

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

Smoked & grilled potatoes, Isle of Mull Cheddar, chives

Our own grown Croft Salad

#### **AFTER GLOW**

Tasting Plate (to share)

Sticky Toffee Pudding, handmade ice cream <sup>5</sup>

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

Wood-fired Burnt Basque cheesecake

### *WHERE YOUR FOOD COMES FROM*

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

<sup>2</sup> Isle of Skye Mussels from Tarskavaig, Sleat

<sup>3</sup> transported to Lake District in drums direct from growers

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

Shellfish - Lochbay Shellfish, Waternish