



## **FIRE DINING EXPERIENCE**

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

### **All In Tasting Menu**

Wine Flight £50

*If you'd like to meet Chef & see fire-cooking in action, please ask a member of our team*

FÀILTE <i>Chefs Snacks</i>	Crispy Loch Beag Oyster & house kimchi Isle of Skye crab doughnut, wild pike caviar Wood-fired Edinvale pork belly, house pickles Pan a la parrilla - charcoal-fired bread from the grill, house churned seaweed butter  <i>火 Gusbourne Estate Brut Reserve</i>
MARISCO AL FUEGO <i>Seafood from the fire</i>	Isle of Skye Sconser Scallop, Isle of Skye mussels, Lochbay seafood bisque, crisp croft greens <i>火 Chardonnay, Constantia Uitzig, South Africa</i>
CHARCOAL & SMOKE	Edinvale outdoor-reared pork loin, Isle of Skye black pudding, wood-fired apple sauce Dunvegan Caesar - charred little gem, smoked capers, anchovy crumb, Isle of Mull cheddar  <i>火 Bianco Nebbiolo, Alpi Retiche, Italy</i>
ASADO FLAMES	Highland Estate Wild Venison, ember-cooked celeriac, mushroom, croft elderberry, croft kale Argentine potato dominoes  <i>火 Pinot Noir, Te Pā, Marlborough, New Zealand</i>
AFTER GLOW	Sticky Toffee Pudding, caramel sauce, handmade ice cream <sup>5</sup> + Scottish cheese plate (to share): Oven-flamed pear, Dark Smoked Orkney cheddar, Blue Murder, Morangie Brie, charcoal cracker, apple chutney, fermented Summer strawberry  <i>火 Grahams 20 year old Tawny port 2022 (20%)</i>

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### WHERE YOUR FOOD COMES FROM

<sup>1</sup> Herbs, salad, beans & edible flowers from our croft (smallholding) in Skinidin

Skye seafood: Scallops, mussels, lobster, shrimp. Oysters from Wester Ross

Meat: grass-fed, regenerative Edinvale Farm or Dallas Estate, Forres

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