



## **FIRE DINING EXPERIENCE**

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

### **Vegetarian Tasting Menu £75**

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>	Smoked leek croustade Hot smoked olives & antipasti Empanadas, salsa criolla Pan a la parrilla - charcoal-fired bread from the grill, house churned seaweed butter  <i>火 Gusbourne Estate Brut Reserve</i>
CROFT SALAD	Balgown croft egg, our own croft leaves, croft shisho dressing  <i>火 Chardonnay, Constantia Uitzig, South Africa</i>
CHARCOAL & SMOKE	Ember-cooked beetroot carpaccio, Errington goats cheese  <i>火 Bianco Nebbiolo, Alpi Retiche, Italy</i>
ASADO FLAMES	Seasonal Grilled vegetables, house pickles, family recipe chimichurri sauce 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>

---

#### 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