

Let's Begin

Hand Dived Isle of Skye Scallops
Panchetta Jam, Lardo, Arbroath Smokie Sauce
5. 7. 8. 14. 15. (gf)

Chanterelle Dumpling
Mushroom Tea, Ponzu Jelly
2. 4. 7. 12. 13. 14. 15. (v)

Smoked Salmon
Dill Emulsion, Creme Fraiche
4. 5. 7. 9. 14. (gf)

Highland Estate Venison Tartare
Pickled Mooli, Beef Fat Mayonnaise,
Beef Fat Brioche
2. 4. 9. 14. (df)

Crab
Pickled Cucumber, Brown Crab Mayonnaise,
Cucumber Gazpacho
3. 4. 9. 14. (df) (gf)

Dressed Heirloom Tomato
Tomato Jam, Tomato Water, Basil Crisps
1. 9. 14. 15. (df) (gf) (v)

Mains

Butter Poached North Sea Halibut
Ratatouille, Courgette Puree, White Wine Cream
5. 7. 14. 15. (gf)

Sirloin Steak
King Oyster Mushroom, Confit Cherry Tomatoes,
Triple Cooked Chips
1. 3. 7. 14. 15. (gf)

Carrot Agnolotti
Confit Carrot, Dukkha, Hazelnut Foam
2. 4. 10. 13. 15. (df) (v)

Peterhead Landed Cod
Hazelnut Crumb, Herb Crushed Potatoes,
Mussel Broth
2. 5. 7. 8. 14. 15. (df)

Rump of Scottish Lamb
Braised Lamb Belly, Lyonnaise Potatoes,
Caramelised Shallot Puree, Lamb Jus
1. 7. 14. 15. (gf)

Endive Strudel
Pickled Walnut Relish, Orange and Fennel Dressing
2. 4. 7. 10. 14.

Loch Etive Sea Trout
Langoustine Ravioli, Pickled Apple, Spiced Bisque
1. 2. 3. 4. 5. 7. 12. 14. 15.

To Finish

Heather Honey Custard
Macerated Perthshire Strawberries,
Honey Cake, Lemon Thyme Granita
2. 4. 7. (v)

Sea Buckthorn Curd
Blood Orange Pate de Fruit, Meringue, Yoghurt Sorbet
4. 7. (gf)

Miso & Caramel Cookie
Coffee Espuma, Caramel Ice Cream
2. 4. 7. 13. (v)

Tonka Bean Rice Pudding
Black Cherry Compote, Hazelnut Crumble
2. 7. 10. (v)

Dark Chocolate Tart
Poached Peach, Peach & Rooibos Ice Cream
2. 4. 7. (v)

*We also offer a separate Cheese Menu
Please ask your server*

SWEET TREATS AND FRESH COFFEE

Torabaigh Chocolate Bonbon | Pâte de Fruit
Scottish Tablet
£10

On the Side

Triple Cooked Chips (gf) (df) (vgn)
Garden Salad 14. (gf) (df) (vgn)
Summer Vegetables (gf) (df) (vgn)
**Charred Hispi Cabbage,
Soy & Sesame Glaze** 12. 13. (vgn)

£8 each



*Our Local
Suppliers*

We are delighted to work with the following local suppliers

Skye Scallop Divers - Skye Dunvegan Black Pudding - Dunvegan
Duisdale Poly Tunnel Drumfearn Mussels - Drumfearn

(v) Vegetarian (vgn) Vegan (gf) Gluten Free (df) Dairy Free.

Allergens: 1. Celery 2. Cereal containing Gluten 3. Crustacean 4. Eggs
5. Fish 6. Lupin 7. Milk 8. Molluscs 9. Mustard 10. Nuts 11. Peanuts
12. Sesame Seeds 13. Soya 14. Sulphur Dioxide and Sulphites 15. Garlic

*We can offer accurate information on ingredients, however due to the open plan
nature of our kitchen we are unable to guarantee that dishes are free from allergens.
Please speak to a member of the team if you have any questions or concerns.*

Prices include VAT at 20%.

2 COURSE £69 | 3 COURSE £85