

# WEE NIBBLES

## Oysters

**Natural** | Shallots & Seaweed Vinegar<sup>8,14</sup> 4

**Dressed** | Three Chimneys Gin Granita<sup>8,14</sup> 4

**Cooked** | Skye Black Batter & Smoked Mussel Ketchup<sup>2,4,8,9</sup> 4

**Katy Rodgers Whipped Crowdie**<sup>7,14</sup> 6  
Salt Baked Beetroot, Elderberry Vinegar & Seeds

**Loch Dunvegan Crab**<sup>1,3,4,7,14</sup> 7  
Shell Hollandaise, Apple & Celeriac

## FIRST

**Peat Smoked Haddock Raviolo**<sup>1,2,4,5,7,8,14</sup> 13  
Yolk, Pickled Onion, Dill, Mussels & Horseradish Veloute

**Wester Ross BBQ Salmon**<sup>2,4,5,9,14</sup> 12  
Smoked Tartare, Apple, Douglas Fir

**Wild Rabbit Terrine**<sup>1,4,7,13,14</sup> 12  
Duck Liver Parfait, Pistachio, Almonds, Parsley

**Asparagus Tart**<sup>2,7,9,13</sup> 16  
Hazelnuts, Ricotta, Brown Butter

## SECOND

**Double Dived Sconser Scallops**<sup>1,2,4,5,7,8,12,14</sup> 26  
Salad of Alder Smoked Salmon, Roe Parfait, Quail Egg

**Shetland Black Beef Lasagne**<sup>1,7,14</sup> 17  
Sweetbread, Jus Gras, Isle of Mull Cheddar

**Colbost Croft Duck Egg**<sup>1,7,14</sup> 17  
Apple, Burnt Celeriac, Fig Puree

**Loch Dunvegan Creel Langoustine**<sup>3,7,8,14</sup> 17  
Lightly Pickled Mussels, Jerusalem Artichoke, Brown Butter Dressing

**Three Chimneys Haggis**<sup>1,2,7,14</sup> 16  
Salt Baked Neeps, Fermented Crispy Potato Talisker 10yo Sauce

Please discuss any allergies or intolerances with your waiter, as we may be able to adjust the dish to cater for your dietary requirements. Allergens are as following: 1 – celery | 2 – cereals containing gluten | 3 - crustaceans | 4 – eggs | 5 – fish | 6 – lupin | 7– milk | 8 – molluscs | 9 – mustard | 10 – peanuts | 11 – sesame | 12 – soybeans | 13 – tree nuts | 14 – sulphur dioxide and sulphites  
Please note that wild game may contain shot. Prices include VAT. Service is left to your own discretion

## THIRD

**Tain Pork Loin, Belly and Shoulder**<sup>1,2,4,7,9,14</sup> 32  
Kimchi, Rhubarb, Skye Maróg Dhubh

**Isle of Skye Vatten Beef**<sup>1,2,4,7,12,13,14</sup> 34  
Granola, Carrot, Ale Sauce

**Roast Monkfish Tail**<sup>7,11,13,14</sup> 34  
Roasted Spice Cauliflower, Yogurt, Elderberry Sauce

**North Sea Cod**<sup>1,2,5,7,8,12,14</sup> 32  
Mushroom and Squid Ink Sauce, Salt Baked Celeriac

**Twice Baked Souffle**<sup>2,4,7,9</sup> 32  
Strathdon Blue Cheese, Aliums, Potato Dumplings

## SIDES

**Pink Fir Potatoes**<sup>7</sup> 6  
Seaweed & Herb Butter

**Whipped Potato**<sup>7,14</sup> 6  
Bacon Jam, Chive

**Tenderstem Broccoli**<sup>5,7,13</sup> 6  
Mackerel Cream, Smoked Almonds

## DESSERTS

**Last Summer's Edinbane Blueberries**<sup>2,4,7,12,13,14</sup> 12  
Yoghurt Mousse, White Balsamic, Macadamia

**Selection of Scottish & British Cheeses**<sup>1,2,7,9,11,12,13,14</sup> 15  
Oatcakes, Crackers, Pickles & Preserves

**Duck Egg Custard**<sup>2,4,7</sup> 12  
Forced Rhubarb, Hibiscus, Meringue

**Assiette of Pear**<sup>2,4,7,13,14</sup> 12  
Custard Parfait, Croissant Ice Cream, Caramel

Please discuss any allergies or intolerances with your waiter, as we may be able to adjust the dish to cater for your dietary requirements. Allergens are as following: 1 – celery | 2 – cereals containing gluten | 3 - crustaceans | 4 – eggs | 5 – fish | 6 – lupin | 7– milk | 8 – molluscs | 9 – mustard | 10 – peanuts | 11 – sesame | 12 – soybeans | 13 – tree nuts | 14 – sulphur dioxide and sulphites  
Please note that wild game may contain shot. Prices include VAT. Service is left to your own discretion