

# SCOTLAND.

English Miles  
0 5 10 20 30 40 50



the three chimneys®

## DINNER MENU

### LOCH CRERAN OYSTERS

Cooked - Dressed - Natural (Additional course - à £3.50)

### ROAST RED LEGGED PARTRIDGE

Pear Tart - Confit Onion - Hebridean Blue

### MALLAIG HAKE

Ham Hock - Confit Yolk - Celeriac - Pine

### SEAWEED ROASTED HIGHLAND DEER

Jerusalem Artichoke Dumplings  
- Haunch Faggot - Birch Leaf Consomme

### SOAY LAMB

Black Garlic & Miso - Turnip - Pancetta Braised Cabbage

### BIRCH FOREST GATEAU

Roasted Milk Chocolate - Cherries - Spelt

### SCOTTISH HONEY

Lemon & Thyme - Pistachio  
- Roasted White Chocolate

### LOCH DUNVEGAN LANGOUSTINE

Roasted Sweetbreads - Smoked Mussel  
- Autumn Squash

### SPICED ROASTED MALLARD DUCK

Roasted Salsify - Crispy Quail Egg  
- Smoked Almonds

### ROASTED GIGHA HALIBUT

Cauliflower - Dunvegan Crab  
- Brown Butter Hollandaise

### BAKED APPLE PARFAIT

Verjus Curd - Chestnut - Thousand Layers

### SELECTION OF BRITISH CHEESES

Accompaniments with Oatcakes - Walnut & Date Loaf  
(£5 Supplement or £15 as Extra Course)

£69.00 per person

Although we cater for individual dietary requirements we cannot guarantee to eliminate all allergens.  
Please note that wild game may contain shot. Prices include VAT. Service is left to your own discretion.