

# SCOTLAND.

English Miles  
0 5 10 20 30 40 50



the three chimneys®

## SKYE, LAND AND SEA TASTING MENU

### Turas

A Winter season journey through the Highlands & Islands

#### SCORCHED DUNVEGAN LANGOUSTINE

Pear & Celery - Oyster Mousse - Dill

#### DUNVEGAN CRAB

Beetroot - Smoked Almond - Yoghurt

#### DOUGLAS FIR & APPLE CURED SCONSER SCALLOP

Burnt Celeriac - Roe Parfait - Pickled Mussels

#### DUCKFAT CONFIT WESTER ROSS SALMON

Chanterelles - Leeks - Hand Rolled Pasta

#### ROASTED MONKFISH

Dashi - Seaweed - Buckwheat

#### MYRESIDE GOAT

Radish - Pickled Cauliflower - Sauce Reform

#### ORBOST ROSE BEEF

Fermented Grains - Shallot - Nut Ketchup

#### BRITISH CHEESES TO SHARE

Accompaniments with Oatcakes, Walnut & Date Loaf

£15 Additional Course

#### PEAR TART

Hebridean Blue - Thyme - Walnuts

#### SEA BUCKTHORN

Rosemary - Olive Oil - Meringue

£98 per person

£157 with Sommelier's paired drinks

To be taken by the whole table. Although we try our best to cater for individual dietary requirements we cannot guarantee to eliminate all allergens. Please note that wild game may contain shot. Prices are inclusive of VAT. Service is left to your own discretion.