

## FIRST

Oysters Natural / Dressed / Cooked	£3.5 / oyster
Smoked Haddock / Pickled Onion / Sea Herbs / Preserved Lemon	£11
Dressed Scallop / Jerusalem Artichoke / Apple / Herbs	£12
Cured Salmon / Crème Fraiche / Douglas Fir / Radish	£11

## SECOND

Scorched Langoustine / Cauliflower Pannacotta / Pickles	£16
Roasted Scallops / Wild Garlic / Ginger and Lemon Grass Sauce	£20
Devilled Pigeon / Pie / Nordic Mustard / Gherkin <sup>1,2,4,7,9,14</sup>	£15

## THIRD

Roasted Hake / Nettle Sauce / Sour Cream / Baby Lettuce	£30
Gigha Halibut / Asparagus / Mussel Butter Sauce	£32
Black Isle Beef / Parsley / Onions	£32

## SIDES

Local Salad / Crowdie / Seabuckthorn & Olive Oil Dressing	£6
Whipped Potato / Bacon Jam / Chive Oil	£6

## DESSERTS

Apple / Custard Parfait / Sorrel / Thousand Layers	£12
Chocolate Custard / Mint / Pistachios / Crumble	£12
Crowdie Cheesecake / Rhubarb / Yogurt / Gorse & Lemon Curd	£12
Selection of Five Cheeses / Oatcakes / Quince / Honey / Cucumber Relish	£15

Please discuss any allergies or intolerancies 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