

DINNER MENU

LOCH FYNE OYSTERS

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

ROAST RED LEGGED PARTRIDGE

Confit Leg – Foraged Mushrooms – Sweetcorn

LOCH DUNVEGAN LANGOUSTINE & CRAB

Wild Sorrel – Beer Pickled Fennel – Crab Ketchup

ROASTED OBAN SALMON

Compressed Pickled Cucumber – Smoked Roe – Ginger

CRISPY CROFT EGG

Summer Peas – Arbroath Smokie – Almonds – Brown Shrimps

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### **STEAMED ISLE OF GIGHA HALIBUT**

Ham Hock – White Bean Sauce – Chanterelles

### **WOOD – FIRED SKYE RED DEER**

Baby Beetroot – Acidulated Chocolate – Gooseberry Sauce

### **NORTH SEA COD**

Smoked Artichokes – Lobster Spring Roll – Fennel

### **SOAY LAMB**

Black Garlic & Miso Glazed Rib – Anchovy Fritters – Sea Herbs

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BIRCH FOREST GATEAU

Roasted Milk Chocolate – Cherries – Spelt

DENHEAD STRAWBERRIES

Elderflower – Honey Cake – Double Milk Ice Cream

SCOTTISH HONEY

Pistachio Sponge – Bramble – White Chocolate

SELECTION OF BRITISH CHEESES

Accompaniments with Oatcakes & Walnut Loaf
(£5 Supplement)

£69 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.