

## LUNCH MENU

### LOCH FYNE OYSTERS

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

### PEAT SMOKED HADDOCK RAVIOLI

Buttered Leeks – Mushroom Dashi – Pickled Dulse

### ROASTED OBAN SALMON

Compressed Pickled Cucumber – Smoked Roe – Ginger

### WOODLAND PIGEON

Beetroot – Black Pudding – Reindeer Moss

### CRISPY CROFT EGG

Summer Peas – Arbroath Smokie – Smoked Almonds

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### NORTH SEA COD

Lightly Smoked Tomatoes – Fennel – Pickled Mussels

### ROASTED & CONFIT PORK

Fermented Cabbage – Kimchi – Hazelnut Jus Gras

### MALLAIG HAKE

Ham Hock – Chanterelles – Beans

### BRAISED SOAY LAMB SHOULDER

Burnt Aubergine – Black Garlic & Miso – Gooseberry Sauce

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### DENHEAD STRAWBERRIES

Elderflower – Honey Cake – Double Milk Ice Cream

### BIRCH FOREST GATEAU

Roasted Milk Chocolate – Cherries – Spelt

### SCOTTISH HONEY

Pistachio Sponge – Bramble – Burnt White Chocolate

### SELECTION OF THREE CHEESES

Three Accompaniments with Crackers & Walnut Loaf  
(£5 Supplement or £15 Additional Cheese Plate)

*£42 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.