



the three chimneys®

LUNCH MENU

LOCH CRERAN OYSTERS

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

PEAT SMOKED HADDOCK RAVIOLI

Buttered Leeks - Mushroom Dashi
- Pickled Dulse

STEAMED HALIBUT

Purple Sprouting Broccoli - Squid
- Buckwheat

WOODLAND PIGEON

Chive Gnocchi - Black Pudding
- Onion & Pickled Fondant

CRISPY CROFT EGG

Butter Poached Arbroath Smokie - Crab
- Apple & Parsnip

NORTH SEA COD

Carrot & Buttermilk - Sconser Scallop
- Kale

ROASTED & CONFIT PORK

Fermented Cabbage - Kimchi
- Hazelnut Jus Gras

MALLAIG HAKE

Asparagus - Ham Hock
- Green Zebra Tomato Dressing

CONFIT LEG OF PEKING DUCK

Braised Fennel - Rhubarb
- Sea Buckthorn Sauce

FORCED RHUBARB

Miso Biscuit - Crowdie Mousse - Ginger Cream

BITTER CHOCOLATE

Smoked Praline - Whisky - Cocoa Nibs

SCOTTISH HONEY

Pistachio Sponge - Lemon & Bergamot - White
Chocolate

SELECTION OF THREE BRITISH CHEESES

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

£42.00 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.