



the three chimneys®

LUNCH MENU

LOCH CRERAN OYSTERS

Cooked - Dressed - Natural (Additional course - à £3)

NEIST POINT CRAB

Skye Black Pickled Fennel - Horseradish
- Loch Creran Oyster

HOT SMOKED WESTER ROSS SALMON

Bitter Leaves - Quails Egg
- New Season Apple

ISLE OF MUCK RED LEGGED PARTRIDGE

"Pumpkin Pie" - Autumn Squash
- Pickled Pear

PEAT SMOKED HADDOCK RAVIOLI

Confit Croft Yolk - Stornoway Black Pudding Crumb
- Buttered Leek - Dashi

ROASTED & BRAISED PORK

Victoria Plum - Beer Braised Onion
- Verjus Sauce

NORTH SEA COD

Pickled Apple - Mussel Butter Sauce
- Barbecued Kohlrabi

SOAY LAMB

Black Garlic Ketchup - Fermented & Pickled Cabbage
- Bramble Sauce

DOUGLAS FIR ROAST MALLAIG HAKE

Foraged Skye Mushrooms - Salsify
- Potato Terrine

BITTER CHOCOLATE

Smoked Praline - Whisky - Maple Syrup

EDINBANE BLUEBERRIES

Douglas Fir - Roast Milk Chocolate - Almond

CROWDIE CHEESECAKE

Autumn Plum - Orange - Meringue

SELECTION OF THREE BRITISH CHEESES

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

£40.00 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.