



the three chimneys®

DINNER MENU

LOCH CRERAN OYSTERS

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

WOODLAND PIGEON

Salt & Ash Baked Celeriac - Black Pudding
- Roasted Pear

LOCH DUNVEGAN SCORCHED LANGOUSTINE TAILS

Pickled Beetroot - Oyster Mousse - Puffed Wild Rice

ROASTED MONKFISH TAIL

Cauliflower - Kimchi
- Crispy Chicken Wings

CRISPY CROFT EGG

Butter Poached Arbroath Smokie - Crab
- Apple & Parsnip

GIGHA HALIBUT

Asparagus - Ham Hock
- Green Zebra Tomato Dressing

WOOD – FIRED SKYE RED DEER

Creamed Potato - Salsify - Faggot

ROASTED COD

Carrot & Buttermilk - Squid
- Sconser Scallop

SOAY LAMB

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

BITTER CHOCOLATE

Smoked Praline - Whisky - Cocoa Nibs

FORCED RHUBARB

Miso Biscuit - Crowdie Mousse - Ginger Cream

BRITISH APPLES

Vanilla Burnt Cream - Java Peppers - Pickled Apple

SELECTION OF FIVE BRITISH CHEESES

Five Accompaniments with Oatcakes & Walnut Loaf
(£5 Supplement or £15 Additional course)

£69.00 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.