



the three chimneys®

## DINNER MENU

### LOCH CRERAN OYSTERS

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

---

#### ISLE OF MUCK RED LEGGED PARTRIDGE

Celeriac - Black Pudding - Pear

#### LOCH DUNVEGAN SCORCHED

##### LANGOUSTINE TAILS

Pickled Beetroot - Oyster Mousse - Puffed Wild Rice

#### ROASTED MONKFISH TAIL

Cauliflower - Kimichi - Crispy Chicken Wings

#### SLOW COOKED CROFT EGG

Butter Poached Arbroath Smokie - Crab - Apple & Parsnip

#### WOOD – FIRED SKYE RED DEER

Creamed Potato - Poached Quince  
- Brussel Sprouts

#### ISLE OF HARRIS WOODCOCK

Jerusalem Artichokes - Purple Sprouting Broccoli  
- Elderberry Sauce

#### SOAY LAMB

Fermented & Pickled Cabbage  
- Haggis - Black Garlic Ketchup

#### ROASTED HAKE

Carrot & Buttermilk - Squid - Sconser Scallop

#### BITTER CHOCOLATE

Smoked Praline - Whisky - Cocoa Nibs

#### HEATHER HONEY ROASTED FIG

Yoghurt - Candied Walnut - Honey Cake

#### BRITISH APPLES

Vanilla Burnt Cream - Java Peppers - Wood Sorrel

#### 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.