



the three chimneys®

DINNER MENU

LOCH CRERAN OYSTERS

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

PORTREE MONKFISH

Crispy Chicken Wings - Cauliflower
- Bitter Leaves

LOCH DUNVEGAN SCORCHED LANGOUSTINE TAILS

Crispy Veal Sweetbread - Jerusalem Artichoke
- Pickled Mussels

ISLE OF MUCK RED LEGGED PARTRIDGE

"Pumpkin Pie" - Autumn Squash - Pickled Pear

HOT SMOKED WESTER ROSS SALMON

Neist Point Crab - Quails Egg - New Season Apple

NORTH SEA COD

Pickled Apple - Brown Shrimp Sauce
- Barbecue Kohlrabi

WOOD – FIRED SKYE RED DEER

Violet Artichoke - Venison Faggot
- Elderberry Sauce

ROAST MALLAIG HAKE

Iron Age Pork - Foraged Skye Mushrooms
- Salsify

ORBOST HIGHLAND ROSE BEEF

Smoked Egg Yolk - Onion Ketchup
- Bramble Sauce

BITTER CHOCOLATE

Smoked Praline - Whisky - Maple Syrup

EDINBANE BLUEBERRIES

Douglas Fir - Roast Milk Chocolate - Almond

CROWDIE CHEESECAKE

Autumn Plum - Orange - Meringue

SELECTION OF FIVE BRITISH CHEESES

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

£68.00 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.