



the three chimneys®

SKYE LAND & SEA

GORSE & APPLE CURED SCONERS SCALLOP

Roe Parfait - Coastal Herbs - Rapeseed Oil

DUNVEGAN CRAB

Ginger - Almonds - Yoghurt

WYE VALLEY ASPARAGUS

Fermented Asparagus - Keta
- Smoked Mussel

SCORCHED DUNVEGAN LANGOUSTINES

Roast Sweet Breads - Braised Fennel
- Smoked Eel

ROASTED MONKFISH TAIL

Dashi - Seaweed - Buckwheat

GOOSNARGH PEKING DUCK

Rhubarb - Fennel & Coriander - Citrus sauce

ORBOST ROSE BEEF

Miso & Mushroom - Purple Sprouting Broccoli
- Tarasgeir Sauce

SELECTION OF FIVE BRITISH CHEESES TO SHARE

Five Accompaniments with Oatcakes & Walnut Loaf
£15 Additional Course

NEEDLES, BUDS & BERRIES

Aerated Mint Chocolate

TRIPLE CREAM BRIE CHEESECAKE

Poached Rhubarb & Sorbet

SEA BUCKTHORN MERINGUE PIE

Rosemary - Olive Oil - Almond Cake

£98.00 per person

To be taken by the whole table. Although we try our best to cater for individual dietary requirements we cannot guarantee to eliminate all allergens. Please note that wild game may contain shot.
Prices are inclusive of VAT. Service is left to your own discretion.