

FIRST

Oysters (Natural ⁸ / Dressed ^{8,14} / Cooked ^{7,8,13,14})	£3.5 / oyster
Cured Monkfish / Peas / Yoghurt / Lemon Verbena ^{5,7,14}	£12
Bog Myrtle Dressed Scallop / Cucumber / Horseradish / Buttermilk ^{7,8,9,14}	£12
Peking Pork Tea / Shrimp / Squid / Coriander ^{3,8,13,14}	£12

SECOND

Scorched Langoustine / Tomato & Smoked Mackerel Ketchup / Lemon ^{3,5,14}	£15
Roasted Scallops / Potato / Pickled Turnip / Hazelnuts ^{7,8,10,14}	£20
Devilled Pigeon / Pie / Nordic Mustard / Gherkin ^{1,2,4,7,9,14}	£15
Highland Beef Lasagne / Celeriac / Isle of Mull Cheddar ^{1,7,14}	£16

THIRD

Gigha Halibut / Braised Tomato & Beans / Langoustine / Venison Chorizo ^{3,5,14}	£32
Mallaig Hake / Summer Greens / Courgette & Basil / Mussel & Oyster Sauce ^{5,7,8,14}	£30
Soay Lamb / Beetroot / Cabbage / Black Garlic / Bramble Sauce ^{1,2,7,13,14}	£33

SIDES

Salad / Cucumber / Caper & Gherkins / Sundried Tomato / Red Pesto Sauce ^{10,14}	£6
Potatoes / Herb & Garlic Butter ⁷	£6

DESSERTS

Raspberries / Chocolate / Whisky / Honey ^{2,4,7,13}	£12
Blackcurrant / Yoghurt / Cookie / Blackcurrant Leaves ^{2,4,7,13,14}	£12
Crowdie Cheesecake / Strawberries / Mint / Meringue ^{2,4,7,10,13,14}	£12
Selection of Five Cheeses / Oatcakes / Quince / Honey / Cucumber Relish ^{2,7,12,14}	£15

Brie du Meaux - Unpasteurised Cows Milk, Champagne, France

Corra Linn - Unpasturised Sheep Milk, Lanarkshire, Scotland

St Tola Log - Unpasturised Goats Milk, Clare, Ireland

St Andrews Farmhouse Cheddar - Unpasturised Cows, Fife, Scotland

Mimolette - Unpasturised Cows, Hauts-de-France

Please discuss any allergies or intolerancies with your waiter, as we may be able to adjust the dish to cater for your dietary requirements. Allergens are as following: 1 - celery | 2 - cereals containing gluten | 3 - crustaceans | 4 - eggs | 5 - fish | 6 - lupin | 7 - milk | 8 - molluscs | 9 - mustard | 10 - tree nuts | 11 - peanuts | 12 - sesame | 13 - soya | 14 - sulphur dioxide and sulphites
Please note that wild game may contain shot. Prices include VAT. Service is left to your own discretion

Sparkling Wines

Charles Palmer Brut Sussex England 2014	15
Cairn O'Mohr Strawberry & Wild Elderflower Perthshire Scotland NV	8

Wines by the glass

White	125ml / 375ml Carafe	Red	125ml / 375ml Carafe
Kir-Yanni Assyrtiko Amyndeon Greece 2018	8 / 22	Carinus Family Vineyards Syrah Western Cape South Africa 2018	9.5 / 28
Handewald-Schwerdt Riesling Auf Per Pochel Pfalz Germany 2017	8 / 22	Rugra Monferrato Piedmont Italy 2013	10.5 / 31
Strange Bru Fernao Pires Western Cape South Africa 2018	9 / 25	Hanewald-Schwerdt Spätburgunder Pfalz Germany 2014	12 / 35
Kardos Suprme Furmint Tokaji Hungary 2015	13 / 37	Takler Kekfrankos Szekszard Hungary 2015	14.5/42.5

Rose & Fruit Wines

	125ml / 375ml Carafe
Chateau Saint-Pierre Rose Tradition Provence France 2018	8 / 23
Cairn O'Mohr Raspberry Wine Perthshire Scotland NV	7 / 19

Sommeliers recommendations

White

Quinta Da Lixa Vinho Verde Minho Portugal 2018	29
Les Vignobles Foncalieu 'Le Versant' Languedoc France 2018	35
La Guardiense Janare Fiano Sannio Campania Italy 2018	39
Oliver Leflaive Bourgogne Aligote Burgundy France 2016	55
Joseph Mellot Menetou-Salon Clos Du Pressoir Loire France 2017	70
Clonale Kooyong Chardonnay Mornington Peninsula Australia 2018	79

Red

Caberet Frank No.2 'The Avairy' Cabernet Franc Lodi USA 2017	39
Bosman Generation 8 Shiraz Wellington South Africa 2016	39
Tardieu-Laurent Cote Du Rhone Village Rhône France 2017	49
Cantina Goccia '3Q' Umbria Italy 2016	60
Domaine Cyrot-Buthiau Bourgogne Burgundy France 2015	65
Barossa Boy Double Trouble Shiraz Cabernet Sauvignon Barossa Valley Australia 2016	75

Gin

3C's Small Batch Gin	6.5
Isle Of Harris Gin	7.5
Raasay Gin	6
Isle of Arran Gin	6.5
Downpour Gin	7.5
Walter Gregor Tonic Water +2.5	

Beer

Cuillin Brewery, Eagle Ale (500ml)	7
Cuillin Brewery, Pinnacle (500ml)	7
Cuillin Brewery, Old Bridge (500ml)	7
Isle of Skye, Craft Lager (330ml)	5.5
Windswept, APA (330ml)	5.5
Windswept, Lighthouse (330ml)	5.5
Cairn O'Mohr Vintage Cider (300ml)	5.5

Soft Drinks

Franklin & Sons	
Strawberry & Raspberry	3.5
Apple & Rhubarb	3.5
Ginger Beer & Barley	3.5
Orange Juice, Coca-Cola,	
Lemonade, Tonic Water	3.5

If you wish to see our full drinks list please download it using the QR code on the right or you can request a paper copy from your waiter. All our menus are disposed after each use.

WIFI: TCGuest
Password: HOB1985!

