

MENU

CANAPÉS

Black pudding, ginger & coriander bon bon

Smoked haddock, sauce gribiche

Arran blue cheese, chicory & walnuts

STARTERS

Skye langoustine & scallop open ravioli, braised fennel,
poached leek, shellfish consume

MAIN

Perthshire lamb, smoked potato, pickled baby onion, glazed beetroot,
confit garlic purée, potato galette, sherry & thyme jus

DESSERT

Dark chocolate pave, orange purée, hazelnut praline, ginger ice cream

MENU

Mhor sourdough & olives

STARTERS

Monachyle venison, salsify, garden nasturtium, horseradish

INTERMEDIATE

Chilled cucumber dip, smoked salmon & sourdough crisp

MAIN

Scrabster hake, globe artichoke, vine tomato, smoked aubergine,
black olive & caper

DESSERT

Mint & lemon posset, redcurrants, mojito sorbet