

DINNER 95 **LOCH CRERAN OYSTERS** Natural Shallots & Seaweed Vinegar Wild Blaeberry & Gin Granita Dressed 4 Cooked Skye Black Batter & Seaweed Mayonnaise 4 **WEE NIBBLES Celeriac Veloute:** Smoked Dried Lamb Heart, Malted Barley Dressing, Smoked Almonds **Loch Dunvegan Crab:** Almonds, Ginger, Yoghurt Sauce **Applewood Smoked Cheddar Fondue:** Potato Doughnuts, Pear & Mustard Relish Alder Smoked Salmon: Bramley Apple Puree, Pickled Herring Ice Cream **STARTERS:** Foraged Mushroom Tart: Confit Yolk, Jerusalem Artichokes, Witshire Black Truffle Sweet & Sour Pork Fat Confit Salmon: Carrot & Miso, Fennel, Sea Buckthorn, Mussels, Scratchings Three Chimneys Haggis: Salt Baked Turnip, Fermented Potato Crisps, Raasay Whisky Sauce **Scorched Dunvegan Langoustines:** Beetroot, Oysters Mousse & Puffed Rice Roasted Double Dived Scallops: Confit Leg, Pear Tart Fine, Melted Onions **MAINS Vatten Croft Beef:** Braised Shoulder, Autumn Squash, Horseradish, Skye Ale Sauce Steamed Gigha Halibut: Brown Shrimp, Autumn Stew, Celeriac Armadale Estate Red Deer: Sausage, Faggot, Salt Baked Celeriac, Elderberry Sauce Twice Baked Souffle: Strathdon Blue Cheese, Aliums, Potato Dumplings **SIDES** Charlotte Potatoes: Seaweed & Herb Butter 6 Whipped Potato: Bacon Jam, Garlic Oil **Baby Gem Salad:** White Anchovies, Strathdon Blue Dressing, Pancetta

6

DESSERTS

Baked Katy Rodgers Crowdie Cakes: Glendale Blackcurrant, Blueberry Cremeux, Almond & Pine Sponge

Granny Smith Woodruff Burnt Cream: Hazelnuts, Apple Brandy Diplomat Cream & Doughnut

Blossom Honey Roasted Plum: Rice Pudding, Heather Honey, Yoghurt Mousse, Walnuts

Selection of Scottish & British Cheeses: Oatcakes, Crackers, Pickles & Preserves