



## LUNCH

TWO COURSES 55    THREE COURSES 68

### LOCH CRERAN OYSTERS

|         |   |   |
|---------|---|---|
| Natural | <i>Shallots &amp; Seaweed Vinegar</i>             | 4 |
| Dressed | <i>Wild Blaeberry &amp; Gin Granita</i>           | 4 |
| Cooked  | <i>Skye Black Batter &amp; Seaweed Mayonnaise</i> | 4 |

### WEE NIBBLES

|   |  |    |
|---|--|----|
| <b>Celeriac Veloute:</b>                | <i>Smoked Dried Lamb Heart, Malted Barley Dressing, Smoked Almonds</i> | 8  |
| <b>Loch Dunvegan Crab:</b>              | <i>Almonds, Ginger, Yoghurt Sauce</i>                                  | 9  |
| <b>Applewood Smoked Cheddar Fondue:</b> | <i>Potato Doughnuts, Pear &amp; Mustard Relish</i>                     | 10 |
| <b>Alder Smoked Salmon:</b>             | <i>Bramley Apple Puree, Pickled Herring Ice Cream</i>                  | 10 |

### STARTERS:

|   |  |
|---|--|
| <b>Foraged Mushroom Tart:</b>                   | <i>Confit Yolk, Jerusalem Artichokes, Witshire Black Truffle</i>       |
| <b>Sweet &amp; Sour Pork Fat Confit Salmon:</b> | <i>Carrot &amp; Miso, Fennel, Sea Buckthorn, Mussels, Scratchings</i>  |
| <b>Three Chimneys Haggis:</b>                   | <i>Salt Baked Turnip, Fermented Potato Crisps, Raasay Whisky Sauce</i> |
| <b>Scorched Dunvegan Langoustines:</b>          | <i>Beetroot, Oysters Mousse &amp; Puffed Rice</i>                      |
| <b>Roasted Double Dived Scallops:</b>           | <i>Confit Leg, Pear Tart Fine, Melted Onions</i>                       |

### MAINS

|                                |   |
|--------------------------------|---|
| <b>Vatten Croft Beef:</b>      | <i>Braised Shoulder, Autumn Squash, Horseradish, Skye Ale Sauce</i> |
| <b>Steamed Gigha Halibut:</b>  | <i>Brown Shrimp, Autumn Stew, Celeriac</i>                          |
| <b>Armada Estate Red Deer:</b> | <i>Sausage, Faggot, Salt Baked Celeriac, Elderberry Sauce</i>       |
| <b>Twice Baked Souffle:</b>    | <i>Strathdon Blue Cheese, Aliums, Potato Dumplings</i>              |

### SIDES

|                            |   |   |
|----------------------------|---|---|
| <b>Charlotte Potatoes:</b> | <i>Seaweed &amp; Herb Butter</i>                          | 6 |
| <b>Whipped Potato:</b>     | <i>Bacon Jam, Garlic Oil</i>                              | 6 |
| <b>Baby Gem Salad:</b>     | <i>White Anchovies, Strathdon Blue Dressing, Pancetta</i> | 6 |

### DESSERTS

|   |   |
|---|---|
| <b>Baked Katy Rodgers Crowdie Cakes:</b>            | <i>Glendale Blackcurrant, Blueberry Cremeux, Almond &amp; Pine Sponge</i> |
| <b>Granny Smith Woodruff Burnt Cream:</b>           | <i>Hazelnuts, Apple Brandy Diplomat Cream &amp; Doughnut</i>              |
| <b>Blossom Honey Roasted Plum:</b>                  | <i>Rice Pudding, Heather Honey, Yoghurt Mousse, Walnuts</i>               |
| <b>Selection of Scottish &amp; British Cheeses:</b> | <i>Oatcakes, Crackers, Pickles &amp; Preserves</i> £5 supplement          |

Please discuss any allergies or intolerances with your waiter, as we may be able to adjust the dish to cater for your dietary requirements. Please note that wild game may contain shot. Prices include VAT. Service is left to your own discretion.