

**LUNCH:****75****CUMBRAE OYSTERS**

<b>Natural:</b> <i>Shallots &amp; Seaweed Vinegar</i>	4
<b>Dressed:</b> <i>Three Chimneys Gin &amp; Rhubarb Granita</i>	4.5
<b>Cooked:</b> <i>Skye Black Batter &amp; Smoked Mussel Ketchup</i>	4.5

**Black garlic, onion & oregano rolls** *Skye sea salt, Loch Snizort*

**STARTERS**

Raasay Whisky Cured Trout, Cucumber & Lovage

Game Terrine, Spiced pear, Brioche

Crown Prince Pumpkin, Truffled Hazelnut Pesto

**MAINS**

Grilled Hake, Curried Mussel & Samphire

Glendale Venison Haunch, Haggis, Cabbage

Caramelised Onion & Walnut Barley 'Risotto'

**SIDES**

**Spring Lettuce:** *Croft Dressing, Strathdon Blue, Rye Crisps, Venison Chorizo, Anchovies* 6

**Whipped Potato:** *Bacon Jam & Chive Oil* 6

**Crispy Potatoes:** *Skye Sea Salt, Seaweed, Parsley & Garlic Aioli* 6

**DESSERTS**

Rice Pudding Soufflé, Prune & Armagnac

Vanilla Yoghurt Mousse, Toffee Apple Choux

Scottish Cheeses, Relish & Biscuits

**Inverness Coffee Roasters or Tea Infuses:** *Three Chimneys Sweets*

6.5

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.