



DINNER:

110

9 YEARS IN THE MAKING, OUR SIGNATURE SOURDOUGH & RYE BREADS: *Land & Sea Butters*

SNACKS

Truffled Connage Clava Brie: *Fermented Spruce, Pine Mayo, Puff Pastry*

Loch Dunvegan Crab Custard: *Dressed Claw, Last Years Elderflower, Smoked Almonds, Apple*

Chicken Liver Parfait: *Beer Pickled Fennel, Smoked Mackerel, Puffed Barley, Crab Apple Jelly*

Smoked Haddock Raviolo: *Mussel and Horseradish Soup, Dill Oil*

STARTERS

Denhead Asparagus Tart: *Fresh Curds, Smoked Yolk, Buckwheat, Brown Butter*

Croft Beef Lasagna: *Burnt Celeriac, Cheddar, Ash, Jus*

Loch Dunvegan Langoustines: *Beetroot, Horseradish, Oyster Mousse, Puffed Rice*

Double Dived Roasted Sconcer Scallops: *Quail Egg, Dulse, Apple, Keta, Seaweed Dashi*

MAINS

Vatten Croft Beef: *Braised Shoulder, Baby Gem, Sour Cream, Garden Pesto, Shallot, Skye Ale Sauce*

Woodland Pigeon: *Pigeon Pie, Faggot, Broccoli, Elderberry Sauce*

Twice Baked Strathdon Blue Souffle: *Leeks, Walnut Ketchup, Isle Of Mull Gnocchi, Spring Lettuce*

Roasted Monkfish: *Wakame and Potato, Sabayon, Razorclam Tortellini, BBQ Leeks*

SIDES

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

Whipped Potato: *Bacon Jam & Chive Oil* 6

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

DESSERTS

Poached Forced Rhubarb: *Vanilla Mousse, Witch King's Ginger Jelly, Ginger Beer Sorbet*

Textures of Pear: *Croissant Ice Cream, Custard Parfait, Apple Brandy Cream Diplomat*

Pecan Praline Parfait: *Peru Maranon 70% Chocolate & Tonka Bean Mousse, Muscavado Ice Cream, Sherry*

Selection of Scottish Cheeses: *Oatcakes, Crackers, Walnut & Date Bread, Pickles & Preserves*

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.