



DINNER:

95

LOCH CRERAN OYSTERS

Natural: Shallots & Seaweed Vinegar	4.5
Dressed: Strawberry Kombucha Granita	4.5
Cooked: Skye Black Batter & Seaweed Mayonnaise	4.5

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

SNACKS

Alder Smoked Trout: *Smoked Mussel Ketchup, Douglas Fir Oil, Pickled Herring Ice Cream*

Golden Cross Cheese Mousse: *Tomato Elixir, Strawberries, Garden Herbs*

Loch Dunvegan Crab: *Almonds, Ginger, Yoghurt Sauce*

Chicken Liver Parfait: *Fennel, Crab Apple & Sea Buckthorn Jelly, Smoked Mackerel*

STARTERS:

Colbost Croft Egg: *Ham, Peas, Watercress, Venison Salami*

Shetland Black Beef Lasagne: *Celeriac, Isle of Mull Cheddar, Ash*

Loch Dunvegan Langoustines: *Denhead Farm Asparagus, Burnt Grapefruit, Pickled Mussels*

Double Dived Sconser Scallops: *Alder Hot Smoked Salmon Salad, Seaweed Dashi, Roe Parfait*

MAINS

Vatten Croft Beef: *Braised Shoulder, BBQ Aubergine, Isle of Barra Snails, Skye Ale Sauce*

Nori Wrapped Armadale Estate Venison: *Faggot, King Oyster Mushroom, Salt Baked Celeriac, Elderberry Sauce*

Baked Ricotta: *Roasted Artichokes, Hazelnuts, Cavatelli Pasta*

Steamed Halibut: *Hand Rolled Macaroni, Mussels, Sprouting Lentils, Leeks*

SIDES

Crispy Potatoes: *Skye Salt, Seaweed, Vinegar* 6

Whipped Potato: *Bacon Jam, Chive Oil* 6

Eagle Croft Salad Salad: *Rocket, Sea Buckthorn Dressing, Isle of Mull Cheddar* 6

DESSERTS

Strawberries: *Heather Honey Parfait, Elderflower, Pepper, White Balsamic*

Double Cream Cheese Mousse: *Raspberry & Rose Tea, Shortbread, Yoghurt Ice Cream*

Peru Maranon 70% Chocolate: *Muscavado Ice Cream, Smoked Hazelnut Praline Mousse*

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

Inverness Coffee Roasters or Tea Infuses: *Three Chimneys Sweets* 6.5