

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

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

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

STARTERS

Denhead Asparagus Tart: *Cheddar Pastry, Fresh Curds, Buckwheat, Brown Butter*

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

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

Double Hand Dived Roasted Sconser Scallops: *Quail Egg, Dulce Salad, Apple, Keta, Dashi*

MAINS

Tain Pork: *Loin, Shoulder, Sausage, Pickled Cabbage, Kimchi, Jus Gras, Scratching, Dunvegan Black Pudding*

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

Roasted Cod: *Herb Pesto, Baby Gem, Sour Cream, Crab, Rosemary Roasted Potato*

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

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

Textures Of Pear: *Croissant Ice Cream, Custard Parfait, Thousand Layers, Caramel Sauce*

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.