

LUNCH TWO COURSES 55 THREE COURSES 68

LOCH CRERAN OYSTERS	
Natural: Shallots & Seaweed Vinegar Dressed: Strawberry Kombucha Granita Cooked: Skye Black Batter & Seaweed Mayonnaise	4.5 4.5 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	10
Connage Gouda Cheese Mousse: Tomato Elixir, Strawberries, Garden Herbs	10
Loch Dunvegan Crab: Almonds, Ginger, Yoghurt Sauce	10
Chicken Liver Parfait: Fennel, Crab Apple & Sea Buckthorn Jelly, Smoked Mackerel	10
STARTERS	
Colbost Croft Egg: Ham, Pea's, Watercress, Venison Salami	
Shetland Black Beef Lasagne: Celeriac, Lemon, Isle of Mull Cheddar, Ash	
Fennel Steamed Mussels: Denhead Farm Asparagus, Burnt Grapefruit, Pickled Mussels	
Double Hand Dived Sconser Scallops: Alder Hot Smoked Salmon Salad, Seaweed Dashi, Quail Egg	
MAINS	
Roasted Hake: Nettle, Sour Cream, Crab Claw, Rosemary Hasselback Ratte Potato	
Celebration of Tain Pork: Kimchi, Dunvegan Black Pudding, Cider Jus Gras, BBQ Aubergine	
Baked Ricotta: Roasted Artichokes, Hazelnuts, Canatelle	
Steamed Gigha 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: 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	
Chocolate Tree Peru Maranon 70%: Muscavado Ice Cream, Smoked Hazelnut Praline Mousse	
Selection of Scottish & British Cheeses: Oatcakes, Crackers, Walnut & Date Bread, Pickles & Preser	ves
Inverness Coffee Roasters or Tea Infuses: Three Chimneys Sweets	6.5