



LUNCH

THREE COURSES 75

LOCH CRERAN OYSTERS

Natural: Shallots & Seaweed Vinegar	4.5
Dressed: Three Chimneys Gin, Lemon & Plum Granita	4.5
Cooked: Skye Black Batter & Seaweed Mayonnaise	4.5

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

SNACKS

Alder Cold Smoked Trout: Calvo Nero, New Season Turnip, Truffle, Chicken Gravy	10
Dunlop Cheese Mousse: Tomato Elixir, Strawberries, Micro Coriander	10
Loch Dunvegan Crab: Almonds, Ginger, Granny Smith Apple, Yoghurt Sauce	10
Chicken Liver Parfait: Beer Pickled Fennel, Crab Apple Jelly, Smoked Mackerel, Puffed Barley	10

STARTERS

Chanterelle Mushroom Tart: Cauliflower, Toasted Yeast, Reindeer Moss	
Vatten Beef Lasagne: Celeriac, Lemon, Isle of Mull Cheddar, Ash, Jus Gras	
Loch Dunvegan Langoustines: Sweet & Sour Sweetbreads, Macadamia, Tomato & Mackerel Ketchup	
Double Hand Dived Sconser Scallops: Hazelnut Butter, Baked Potato Dashi, Venison Salami	

MAINS

Miso Glazed Cod: Broccoli, Salted Brandade, Compressed Cucumber, Bog Myrtle	
Celebration of Tain Pork: Kimchi, Dunvegan Black Pudding, Cider Jus Gras, BBQ Aubergine	
Baked Ricotta: Smoked Artichoke Puree, Hazelnuts, Cavatelli Pasta, Pine Oil	
Roasted Monkfish: Hand Rolled Macaroni, Mussels, Sprouting Lentils, Leeks, Cauliflower	

SIDES

Braised Savoy Cabbage: Pancetta, Chestnut & Truffle	6
Whipped Potato: Bacon Jam, Chive Oil	6

DESSERT

Woodruff Burnt Cream: Granny Smith Apple, Doughnut, Apple Brandy Cream Diplomat	
Strawberries: Heather Honey Parfait, Elderflower, Pepper, White Balsamic	
Chocolate Tree Peru Maranon 70%: Muscavado Ice Cream, Smoked Hazelnut Praline Mousse	
Selection of Scottish Cheeses: Oatcakes, Crackers, Walnut & Date Bread, Pickles & Preserves	5

We kindly request that you discuss any allergies or intolerances with your waiter. We strive to accommodate your dietary needs and may be able to modify dishes accordingly. Please be aware that wild game dishes may contain shot. All prices are inclusive of VAT. Service gratuity is at your discretion.