

Pre-booking advisable, all special diets require at least 48hrs notice - these menus are samples

Tuesday - Saturday

Sample "Beag" table d'hote menu

Mushroom Tea Chicken Liver | Mushroom | Toasted Seeds Mackerel | Apple | Spinach | Smoked Eel

Treacle and Beremeal Bannock Isle of Skye Sea Salt Butter | Wild Garlic Pesto

Cured Loch Etive Sea Trout | Cucumber | Yoghurt | Dill Scottish Asparagus | Morels | Potato | Egg

Fassfern Venison | Parsnip | Mushroom | Potato Terrine Wild Halibut | Mussels | Pak Choi | Pea

Scottish Farmhouse Cheeses | Quince | Homemade Crackers Rhubarb Cheesecake | Rhubarb Sorbet | Chicory Crumble

75.00 per person

Sample "Mòr" menu

Beef Cheek | Beer | Dill Pickle Chicken Liver | Mushroom | Seeds Morangie Brie | Dry Aged Carrot | Mustard

Cheese Pancake | Lovage Velouté

Treacle and Beremeal Bannock Isle of Skye Sea Salt Butter | Chicken Butter

Tomato | Yoghurt | Fennel Pollen

Halibut | Mussels | White Asparagus | Wood Sorrel

Fassfern Venison | Parsnip | Hen of the Woods | Last Years Elderberries

Barley and Chicory Affogato

Auld Man's Milk | Rhubarb | Spruce

Rowan Soft Serve | Pine Praline | Beef Fat Caramel

120.00 per person

Our Station Road at The Lovat restaurant has been awarded 3 rosettes for its food and is also listed in the Michelin guide.