

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

### Tuesday - Saturday

# Sample "Beag" menu

Snacks

Shetland Brown Crab | Isle of Wight Heritage Tomatoes

Beremeal & Treacle Bannock Blackthorn Sea Salt Butter | Garden Pesto

Locally Foraged Mushrooms | Agnolotti | Mushroom Tea

Atlantic Halibut | Shetland Mussels | Preserved Lemon | Baby Gem or Fassfern Venison | Salt Baked Beetroot | Elderflower Vinegar

Heather Honey | Birchwood Ice-Cream | Blueberries

Rowan Financier

90.00 per person

## Thursday - Saturday

# Sample "Mòr" menu

Snacks

Shetland Brown Crab | Green Apple | Wild Herbs & Flowers

Treacle and Beremeal Bannock Smoked Cod Roe | Charcuterie | Goat's Butter

Scallop | Tomato | Elderflower

Halibut | Shetland Mussels | Fennel | Preserved Lemon

Highland Lamb | Wild Garlic | Turnip | Chicken of the Woods

Buttermilk | Magolio | Pine Needles

Heather Honey | Fermented Blueberries | Birch Ice-Cream

Hazelnut | Spruce | Blackthorn

### 135.00 per person

A discretionary 10% service charge is added to all food and beverage, which is fairly distributed amongst the team