

Sample “Mòr” menu

Snacks

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Isle of Mull Cheddar | Green Arrow Peas | Exmoor

Caviar

*

Treacle and Beremeal Bannock

Smoked Cod Roe | Cured Pork Loin | Blackthorn Sea

Salt Butter

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Shetland Brown Crab | Scottish Heritage Tomatoes

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Atlantic Halibut | Shetland Mussels | Courgette

Flower

*

Highland Lamb | Garden Carrot | Black Garlic |

Nasturtium

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Buttermilk | Pine | Bramble

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Dark Chocolate | Jostaberry | Birch

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Raspberry Stone | Wood Sorrel | Garden Mint

135.00 per person

Sample “Beag” menu

Smoked Mull Cheddar | Highland Gouda | Yoghurt

Duck Liver | Toasted Seeds | Madeira

Mackerel | Horseradish | Charcoal

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Treacle and Beremeal Bannock

Blackthorn Sea Salt Butter | Garden Pesto

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Cured Sea Trout | Crab Mayonnaise | Beetroot |

Herbs

*

Highland Lamb | Garden Carrot | Black Garlic |

Nasturtium

or

Atlantic Halibut | Shetland Mussels | Courgette

Flower | Garden Potatoes | Norinade

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Honey Cream | Meadowsweet | Wild Raspberries

or

Minger | Pink Lady | Apple Jam

90.00 per person

Sample “Mion” menu

à la carte

Bread at 7.00

Beremeal & Treacle Bannock

Blackthorn Sea Salt Butter | Garden Pesto

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Starter at 17.00

Loch Etive Sea Trout | Trout Rillettes | Heirloom

Tomatoes

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Main at 32.50

Atlantic Halibut | Shetland Mussels | Garden Potatoes

| Norinade

or

Highland Lamb | Garden Carrot | Black Garlic |

Nasturtium

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Dessert at 17.00

Honey Cream | Meadowsweet | Wild Raspberries

or

Farmhouse Cheese | Pink Lady Apple Jam | Linseed

Cracker | Sourdough