

Sample “Mòr” menu

Snacks

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Isle of Mull Cheddar | Teardrop Peas | Exmoor

Caviar

*

Treacle and Beremeal Bannock

Charcuterie | Nasturtium Butter

*

Shetland Brown Crab | Scottish Heritage Tomatoes

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Atlantic Halibut | Shetland Mussels | Garden

Courgette

*

Highland Lamb | Heritage Carrot | Black Garlic |

Elderberry

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Buttermilk | Bramble | Mugolio

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Honey | Meadowsweet | Jostaberry

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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 | Heritage Carrot | Black Garlic |

Elderberry

or

Atlantic Halibut | Shetland Mussels | Courgette |

Garden Potatoes

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Honey | Meadowsweet | Bramble | Honey Tart

or

Minger | Pink Lady | Beetroot & 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 | Courgette |

Garden Potatoes

or

Highland Lamb | Heritage Carrots | Black Garlic |

Elderberry

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Dessert at 17.00

Honey Cream | Meadowsweet | Bramble

or

Farmhouse Cheese | Beetroot & Apple Jam | Linseed

Cracker | Sourdough