

Sample “Mòr” menu

Snacks

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Shetland Brown Crab | Garden Apple

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Treacle and Beremeal Bannock

Katy Rodgers Cultured Butter | Smoked Cod Roe |

Charcuterie

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Locally Foraged Mushrooms | Pumpkin | Black

Truffle

*

Hand Dived Scallop | Celeriac | Seaweed

*

Highland Lamb | Turnip | Black Garlic | Brassicas |

Elderberry

*

Honey Roast Carrots | Buttermilk

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Auld Man's Milk | How Law Blackcurrants

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Jerusalem Artichokes | Whisky on the Rocks | Sea

Blackthorn

135.00 per person

Sample “Beag” menu

Snacks

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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 | Turnip | Black Garlic | Brassicas |

Elderberry

or

Atlantic Turbot | Shetland Mussels | Artichoke |

Seaweed

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Honey Roast Carrots | Buttermilk | Garden Apple

or

Blue Murder | Garden Apple | Pear

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Rowan Stone

90.00 per person

Sample “Mion” menu

à la carte

Snacks at 6.00

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 Rillette | Kolhrabi |

Horseradish | Sorrel

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Main at 32.50

Atlantic Turbot | Shetland Mussels | Artichoke |

Seaweed

or

Highland Lamb | Heritage Carrots | Black Garlic |

Elderberry

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Dessert at 17.00

Honey Cream | Meadowsweet | Bramble

or

Farmhouse Cheese | Garden Apple | Linseed Cracker