

Afternoon Tea

Cheese Pancake | Honey | Fennel
Chicken Liver | Sea Buckthorn | Seeded Cracker
Crown Prince Velouté
Pork and Leek Sausage Roll | Black Garlic

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Highland Croque Monsieur
Smoked Salmon | Treacle Bannock
Roast Chicken and Bacon Salad | Sourdough

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Golden Sultana and Buttermilk Scone
Honeyberry Jam | Whipped Cream

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Baked Yoghurt | Blackcurrants
Dark Chocolate Tart | Spent Coffee Cream
Wild Cherry Almond Cake

£45.00 per person

Sample “Mion” menu

Starter

Rumbledethumps | Isle of Mull Cheddar | English
Truffle

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Mains

Atlantic Halibut | Crown Prince | Shetland Mussels |
Seaweed

or

Fassfern Dry-Aged Venison | Beetroot | Red Cabbage
| Winter Chanterelles

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Dessert

Heather Honey | Garden Apple | Buttermilk

or

Farmhouse Cheese | Linseed Cracker | Candied
Walnuts

1 course £36.50

2 course £54.50

3 course £72.50

Sample “Mòr” menu

Snacks

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Shetland Brown Crab | Garden Apple Partan Bree

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Treacle and Beremeal Bannock

Goat's Butter | Lardo | Cod Roe

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Crown Prince | Locally Foraged Fungi | English

Truffle

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Atlantic Halibut | Celeriac Shetland Mussel |

Seaweed

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Highland Lamb | Beetroot | Red Cabbage | Winter

Chanterelles

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Auld Man's Milk | How Law Blackcurrants

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Dark Chocolate | Birch Bark

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Mead | Artichoke | Yoghurt

140.00 per person