

## 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

**£40.00 per person**