

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

Bread

Beremeal & Treacle Bannock
Blackthorn Sea Salt Butter | Garden Pesto

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

Dessert

Heather Honey | Garden Apple | Buttermilk

Farmhouse Cheese | Linseed Cracker | Candied
Walnuts

(Cheese plate additional 20.00 extra)

£79.00 per person

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