



Amuse Bouche



Grilled mackerel with avocado, cucumber, tomato, white balsamic and gooseberry gastrique

Talisker cured salmon with local quail's egg, pickled watermelon and herring roe

Home smoked duck breast with turnip remoulade, apricot and melba toast

Goat's cheese "curd" with heritage beetroot, pine nuts and garden leaves



Pan fried saddle of rabbit with Inverpolly chanterelles, Jerusalem artichoke and aged sherry sabayon

Poached lemon sole and langoustines with courgettes, samphire and shellfish bisque

Seared halibut with crushed Jersey Royals, sprouting broccoli, peas and mussel broth

Crispy herbal gnocchi with aubergine, pepper, parmesan and hen egg



Rosemary roasted nectarines with walnut sponge, Drambuie anglaise and rhubarb sorbet

Dark chocolate crèmeux with brownie, hazelnut praline and coffee granita

Cranachan parfait with honeycomb, raspberries, granola and whisky gel

Selection of Scottish cheeses



Summer Isles Seafood Platter

£39

*For today's selection, please ask your host
(Supplement of starter or dessert at £10 each)*



Freshly filtered coffee / petit fours

Three courses with coffee - £49.00

Two courses with coffee - £39.00

Not all ingredients are listed here, please advise us of any allergies