

# **DINNER MENU**

## **Starters**

Carrot velouté with chervil cream and crispy chicken skin	<b>£6.50</b>
Lukewarm freshly cooked mussels with caramelised onion mayonnaise and dill	<b>£7.50</b>
Beef tartare with chopped oyster, chives, lemon and oyster foam	<b>£9.00</b>
Pan-seared venison with roasted beetroot, Jerusalem artichoke and horseradish cream	<b>£10.50</b>
3 Oysters “Bloody Mary”, with tomato heart, cucumber granita and deep-fried celery leaf	<b>£12.50</b>
Tempura of langoustines with creamy spinach, pickled radishes and orange bisque	<b>£16.00</b>

## **Mains**

Deep-fried battered fish of the day with fresh herbs, grilled gem lettuce, Dijon mustard sauce and Belgian-style chips	<b>£16.00</b>
The Summer Isles Hotel Beef Burger, with lettuce hearts, mushrooms, onion rings, choron sauce and Belgian-style chips	<b>£17.50</b>
Salmon fillet aged with crushed black pepper, celeriac crème brûlée and espuma of coriander	<b>£22.50</b>
Pan-seared scallops with cauliflower mousse, sea lettuce, marinated cauliflower and maize and ginger cream	<b>£26.50</b>
Angus Aberdeen fillet with confit Swiss chard, garlic croquettes, poivrade sauce and pommes Anna	<b>£28.50</b>
Butter-poached lobster with lobster Mornay sauce, orzo pasta, rocket and Parmesan crisps	<b>£34.00</b>
Local seafood platter (for 1/for 2)	<b>£35/£60</b>

## **Desserts**

Selection of homemade ice creams (Drambuie, Lavender, Coconut, Vanilla, Strawberry, Pistachio)	<b>£3.00/scoop</b>
Pear and almond tart with caramelised milk jam and dark chocolate sauce	<b>£7.00</b>
Selection of Scottish and French cheeses	<b>£9.50</b>
Madeleine filled with honey, marinated figs with cinnamon, lemon curd, bee pollen and lavender ice cream	<b>£10.00</b>
Chocolate brownie with coconut ice cream, warm chocolate and whisky mousse, salty caramel sauce and chocolate tuile	<b>£10.00</b>