



SAMPLE AUTUMN DINNER MENU

Our menus change daily.

Starters

Parsnip & Apple Velouté

Caramelized Parsnip & Apple, Basil Pesto Twists

Pan Seared Orkney Diver Picked Scallop

Aultbea Black Pudding, Sweet Potato Mousseline,
Apple Foam, Tomato Tuile

Homemade Game & Cranberry Terrine

Pickled Vegetable Salad, Fig Compote, Blueberry Confit,
Brioche, Roast Fig

Cumbrae Oysters

Shallot Vinaigrette, Bread & Butter

Main Courses

Pan Seared Haunch of Highland Venison

Dauphinois Potato, Courgette & Tarragon Carrot
Roast Parsnip & Beetroot, Tender Broccoli,
Wild Mushroom, Juniper Jus

Pan Seared Fillet of North Atlantic Sea-Trout

Hasselback Potato, Compressed Roast Fennel, Aubergine Caviar
Grilled Red Pepper, Green Bean & Pancetta, Leek, Armoricaine Sauce

Tomato & Courgette A La Provencale

Bomba Potato, Caramelised Onion, Basil Pesto

** May Contain Traces Of Shell*

All ingredients you find on our menu have been locally reared or caught just a stones throw from the hotel. Please note that all of our menus are samples and subject to change due to the availability of ingredients.

Allergens and dietary requirements: If you have a food allergy, intolerance or coeliac disease, please make sure to tell us when you reserve your table. Full allergen information is available on request. We cannot guarantee that all our products do not contain traces of nuts or seeds. Fish may contain bones.



Desserts

Sticky Toffee Pudding

Toffee Sauce, Vanilla Ice Cream, Honey Comb

White Chocolate Cheesecake

Blueberry Compote, Sesame Cannelloni

Chocolate Brownie

Strawberry Ice-cream

Cheese Platter (Supplement £6.50)

Homemade Oatcakes, Apple & Onion Chutney, Grapes & Prosecco
(Smoked Cheddar, Goat, Morbier, Roquefort Blue, Comté, Camembert)

3 Courses £69.00 per person

2 Courses £59.00 per person

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