



SAMPLE WINTER TASTING MENU

Our menus change daily. Last sitting at 19:30

Avocado Verrine

Hot smoked salmon pate

Joseph Perrier Champagne - France

Cauliflower & Coconut Veloute

Crispy bacon & roast chestnut

Painted Wolf, Roussanne - South Africa

Gairloch Bay Grilled Lobster Cocktail

Lettuce, marie-rose sauce, organic chia, scallop & vanilla cracker

Syrah Rosé, Baron D'Arignac, - France

Diver Picked Orkney King Scallop

Pea & asparagus veloute, black pudding, black olive crumb, apple foam, coral tuile

Clairet de Bordeaux, Château Grand Tuillac - France

Lemon Sorbet

Badachro Gin - Scotland

Pan Seared Haunch of Gairloch Venison

Dauphinoise potato, poached pear & haggis, smoked celeriac mousseline, wild mushroom, braised salsify, smoked cherry tomato, juniper jus

Vignerons Ardechois, Pinot Noir - France

Cafe Gourmand

Raspberry pate de fruit, white chocolate & strawberry truffle

Dark chocolate, rum & raisin truffle, lemon madeleine

Chocolate cookie, sesame seed cannelloni, almond meringue

Stift Klosterneuburg, Icewine - Austria

All ingredients you find on our menu have been locally reared or caught just a stone's throw from the hotel. Please give us as much notice as possible to cater for specific dietary requirements or food allergies.