

## **Menu**

### **Pre-Starter**

\*

### **Starters**

**Chicken and Summer Vegetable Broth**/confit chicken and pistachio  
ballotine/radish/courgettes/chives

**North Uist Scallops**/sweetcorn/baby corn/parmesan crumb/parsley

**Torched Fillet of Skye Mackerel**/pickled mackerel/cucumber/dill  
mascarpone/apple

**Crispy Hen's Egg**/leeks/spring onions/black truffle oil

\*

### **Mains**

**Roast Loin of Highland Venison**/smoked mash potato/peas/broad  
beans/blueberry jus

**Pan Seared Halibut**/heritage tomatoes/new potatoes/baby gem/black olive crumb

**Baked Fillet of Brill**/sweet and sour peppers/fondant potatoes/broccoli/yellow  
courgettes

**Spinach and Ricotta Tortellini**/wild mushroom ragu/onions/Glendale  
leaves/almond dressing

\*

### **Desserts**

**Perthshire Strawberry Parfait**/basil cream/white chocolate/Lemon Verbena

**Dark Chocolate Brownie**/vanilla yoghurt/orange/hazelnuts

**Baked Lemon Tart**/Scottish raspberry sorbet/fresh raspberries/tarragon

**Selection of Scottish cheeses**/chutney/grapes/oatcakes

\*

**2 Courses £30**

**3 Courses £35**

### **To Book**

**Please Phone 01478 613 131**

**or via OpenTable booking engine**