

STARTERS

Steamed Shetland Blue Shell Mussels

White wine, garlic, shallot, bread wedge

Crispy Duck Egg

Sauteed garlic wild mushrooms, aged parmesan

Smoked Shetland Salmon and Herb Rilette

Lemon gel, parmesan sable, parmesan crisp

Chorizo and Mozzarella Ravioli

Beef ragu, napoli sauce

MAINS

12 Hour Braised Beef Cheek

Celeriac and potato dauphinoise, rosemary roast carrots, parsnip crisps

Spiced Monk Fish

Roast cauliflower, garlic chips, miso white wine sauce

Chefs Gnocchi

Bonnet goats cheese, sundried tomatoes, field mushroom, pesto

Inverlochlarig Venison Loin

Potato fondants, baby turnips, roast beetroot, celeriac puree, juniper jus

Sweet Potato and Pumpkin Pie

Coconut, chilli, lime

DESSERTS

Chocolate Delice

Salted caramel

Lemon Posset

Champagne braised strawberries

Toffee Apple and Bramble Crumble

Vanilla Ice cream

Selection of Sorbets