

# Welcome to Torrish

## A LA CARTE MENU

TWO COURSES FOR £35  
(STARTER & MAIN)

### Starters

#### PRESSED HAM HOCK TERRINE

*summer peas, grain mustard, pickled walnut, mustard thrills*

#### STEAMED NORTH SEA COD BOUDIN

*chorizo, broadbean, crispy calamari, split wild garlic & chorizo cream*

#### HERITAGE TOMATO SALAD

*olive tapenade, puffed capers, crouton, micro basil*

#### GRILLED SUMMER ASPARAGUS

*leek & watercress purée, poached hen egg, summer truffle sauce hollandaise, puffed capers, parmesan crisp **Supp. £3***

#### JUNIPER & CITRUS CURED HEBRIDEAN SALMON

*cucumber gel, citrus crème, caviar, garden foraged herbs **Supp. £3***

#### SPICED LAMB SHOULDER CROQUETTE

*pea & mint purée, baby turnip carpaccio, truffle, pickled onion, jus **Supp. £4***

### Mains

#### ROAST PORK FILLET WRAPPED IN PANCETTA

*white onion purée, celeriac fondant, Speyside black pudding, granny smith apple, wild rocket, wholegrain mustard jus*

#### SCOTTISH WILD HALIBUT

*creamed cauliflower purée, charred cauliflower, confit lemon, turned purple potato, brown shrimp butter sauce **Supp. £8***

#### RACK OF LAMB SPEYSIDE

*pea purée, potato & dauphine, braised summer vegetables, pickled walnut, garden mint & lamb jus **Supp. £6***

#### STEAMED FILLET OF SCOTTISH HAKE

*pommes dauphine, summer peas, butter scratchings, warm tartare sauce*

#### ISLE OF MULL & STRATHDON CHEESE BENGUET

*white onion purée, charred apple, hazelnut & organic rocket, honey dressing*

v - vegetarian gf - gluten free df - dairy free ve - vegan

Menu correct at time of publication however subject to change with seasonality and demand

Please inform us of any allergies and / or dietary requirements. All prices are inclusive of VAT at the current rate. A discretionary service charge of 7.5% will be added to your bill.

## From the Grill

### 220G GRANTS OF SPEYSIDE FILLET

grilled tomato, french fries, organic salad, peppercorn sauce **Supp. £10**

### CHARGRILLED CORNFED CHICKEN BREAST

braised little gem lettuce, caesar emulsion, brown butter cooked turned potatoes, pancetta crumb

## Sides

Choose from a selection of sides at £4 each

Hand Cut Chips    Organic Farmed Salad    Braised Summer Greens    Herb Steamed New Potatoes

## Desserts

### CREAM CHEESE PANNA COTTA    £8

Champagne jelly, textures of Wester Hardmuir strawberries, strawberry sorbet, honeycomb

### LEMON & PISTACHIO SOUFFLÉ    £10

lemon curd, marshmallow, confit lemon zest, mascarpone ice cream  
(please allow 15 minutes cooking time)

### DARK CHOCOLATE & RASPBERRY TORTE    £8

soaked raspberries, raspberry gel, sable biscuit, sorbet

### CHILLED COCONUT RICE PUDDING    £8

mango mousse, passionfruit sorbet, sesame seed tuille

### SELECTION OF LOCAL SCOTTISH FINE CHEESE    £13

Isle of Mull cheddar, Strathdon blue, Clava brie, housemade chutney,  
oat biscuits, quinoa wafer, grapes



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