

Welcome to Torrish

A LA CARTE MENU

TWO COURSES FOR £35
(STARTER & MAIN)

Starters

DUCK LIVER PARFAIT

beetroot, spiced pear & apple chutney, toasted brioche

ISLE OF LEWIS STEAMED MUSSELS

roast tomato & smoked paprika broth, flat leaf parsley, chorizo

HERITAGE TOMATO SALAD

olive tapenade, puffed capers, crouton, micro basil

THREE CHEESE BENGUET

*beetroot textures, Granny Smith apple, honey glaze, toasted hazelnut **Supp. £4***

NORTH ATLANTIC COD KIEV

*garlic & parsley butter, lemon, cauliflower purée **Supp. £4***

ROAST BELLY OF PORK & LANGOUSTINE

*celeriac & vanilla purée, compressed apple, pickled celeriac **Supp. £7***

Mains

ROAST GRESSINGHAM DUCK BREAST

carrot purée, braised chicory, orange segment, poached golden raisins

SCOTTISH WILD HALIBUT

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

SIMPSONS ESTATE SCOTTISH VENISON

*textures of beetroot, braised salsify, granny smith apple, cocoa nib, red wine jus **Supp. £8***

STEAMED FILLET OF SCOTTISH HAKE

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

WILD MUSHROOM & BLUE CHEESE LINGUINE

sautéed wild mushrooms, truffle, parmesan

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

STRAWBERRY ENTREMENT £8

Textures of strawberries, white chocolate, strawberry sorbet

LEMON & PISTACHIO SOUFFLÉ £10

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

DARK CHOCOLATE TART £8

Amaretto soaked raspberries, white chocolate semifreddo, chocolate sorbet

PINEAPPLE FEUILLETINE £8

poached pineapple, mango espuma, pineapple sorbet, kahlua sauce

SELECTION OF LOCAL SCOTTISH FINE CHEESE £13

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



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.