

Welcome to Torrish

À LA CARTE MENU

TWO COURSES FOR £35
(STARTER & MAIN)

Starters

HOISIN CONFIT DUCK LEG TERRINE

watermelon, lime yoghurt, crispy duck leg, hoisin

SPICED CAULIFLOWER & COCONUT VELOUTÉ

madras oil, cauliflower couscous, micro coriander

ISLE OF LEWIS MUSSELS

North Indian broth, diced pepper, green chili, lime yoghurt

BEETROOT CURED SCOTTISH SALMON

*beetroot gel, horsersadish crème, dehydrated orange, orange segment **Supp. £4***

ROAST BELLY OF PORK

*celeriac & vanilla purée, caramelised apple, mixed spiced jus **Supp. £4***

Mains

ROAST BREAST OF FREE-RANGE CHICKEN

braised baby gem lettuce, caesar emulsion, pancetta, anchovy, parmesan crisp, potato fondant

SLOW ROAST AUBERGINE

BBQ style jackfruit, red pepper purée, sweet potato crisps, pink pickled ginger, coconut yoghurt

GRANTS OF SPEYSIDE BRAISED BEEF BLADE

*braised carrot, sweet potato fondant, cumin seed, red wine beef jus **Supp. £4***

ROAST VENISON WELLINGTON

*mushroom duxelles, pancetta, parsnip purée, confit shallot, potato fondant, game jus **Supp. £10***

PAN SEARED SCOTTISH HALIBUT

*parsnip purée, roast parsnip & golden raisin ragout, baby crayfish, langoustine bisque **Supp. £8***

220G GRANTS OF SPEYSIDE FILLET

*skinny fries, cherry vine tomatoes, organic leaf salad **Supp. £10***



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.

Sauces

Choose from a selection of sauces at £4 each

Peppercorn Sauce

Bernaise Sauce

Sides

Choose from a selection of sides at £4 each

Hand Cut Chips

Organic Mixed Salad

Steamed Winter Greens

Baby New Potatoes

Desserts

TEXTURES OF LEMON & MERINGUE £8

glazed lemon tart, toasted marshmallow, confit lemon, lemon curd, mascarpone ice cream

RASPBERRY SOUFFLÉ £10

white chocolate ice cream, raspberry gel, pistachio nut

(please allow 15 minutes cooking time)

DARK CHOCOLATE FONDANT £10

black cherry purée, milk chocolate espuma, praline, cherry sorbet

COCONUT PANNA COTTA £8

spiced braised pineapple, mandarin gel, anise sugar tuile, mandarin sorbet

SELECTION OF LOCAL SCOTTISH FINE CHEESE £13

home-made Chutney, home-made oat biscuits, oat wafer, grapes

