



T O R R I S H
À L A C A R T E

TWO COURSES £38 | THREE COURSES £48

STARTER

north coast crab

curry - mango chutney - almond - supplement £9

sand carrot

hay smoked carrot - pickled golden sultana - hazelnut dukkah - chive oil
micro coriander - lime & vanilla preserve - tahini & coconut yoghurt

west coast salmon

miso cured salmon - pickled cucumber - apple - bronze fennel
dill oil - oyster leaf - horseradish & buttermilk dressing - supplement £7

heritage beetroot

tain 'fat cow' custard - smoked apple jelly - aged balsamic - micro basil
sourdough & fried onion crisp

pork croquette

cider glazed pork cheek - ham croquette - rhubarb - ginger & radish

MAIN

corn-fed chicken

wild mushrooms - parsley & hazelnut pesto
spring lettuce - jus roti

scrabster lemon sole

roasted chicken butter sauce - wild mushroom - pickled apple
roasted macadamia - dill - baby brown shrimp & crispy capers

lamb

herb crusted lamb rack - pickled surf clams - broccoli purée
charred asparagus - clam vinaigrette - red wine lamb jus - supplement £10

grilled shetland cod

orkney scallop - citrus yuzu dressing - kelp braised kohlrabi - supplement £10

squash

chipotle roasted butternut - soya milk emulsion - chimichurri - rose harissa
candied pumpkin seeds - pickled shallot - micro coriander - sumac

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 10% will be added to your bill.



TORRISH À LA CARTE

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GRILL

speyside bavette

8oz steak - baby watercress - supplement £5

speyside fillet

8oz steak - baby watercress - supplement £15

choice of - triple cooked chips or skinny fries add - truffle & parmesan - £2.50
add choice of - peppercorn sauce, garlic butter or chimichurri - £3.50

SIDE £5

roasted ratte potato

roasted garlic & parsley butter

radicchio & sorrel salad

carrot & ponzu dressing

tenderstem broccoli

smoked almonds

fine beans

smoked pancetta lardon

skinny fries or triple cooked chips add - truffle & parmesan - £2.50

DESSERT

chocolate

darkmilk mousse - flourless dark chocolate sponge
italian meringue - roasted peanuts

raspberry

raspberry white chocolate entremet - raspberry crèmeux
rippled ice cream - compressed verjus raspberries

tropical

coconut & malibu panna cotta - roasted pineapple
mandarin sorbet - mandarin gel

soufflé

sticky toffee soufflé - milk sorbet

cheeses

artisan fine cheeses - chutney
homemade wafers & biscuit - grapes - supplement £6

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