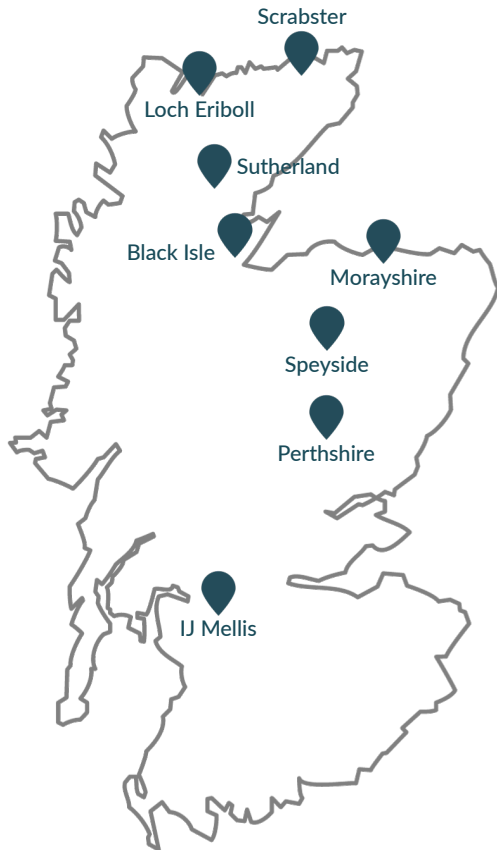




À LA CARTE

FEBRUARY FLAVOURS | TORRISH OFFER
TWO COURSES £35 | THREE COURSES £40



FOREWORD

“The plates in our restaurant are populated with the meat, seafood, plants, crops, dairy, culture, landscape, skill, and character that make the Highlands so special.

Each dish is a celebration of local small-scale artisan and craft producers, farmers and growers

Relax in the comfort of Torrish and savour the flavours of our habitat, our home”

STARTER

almond gazpacho

Ajoblanco - grape & raisin - grape sorbet - almond brittle - olive oil - green oil

Morayshire winter vegetable

pickled carrots - beetroots - artichoke - salsify - confit tomatoes - whey broth - pepper puree - whipped Tain brie

Northwest Highland salmon

citrus cured salmon - pickled cucumber - chive oil - horseradish cream
dill gel - apple

Perthshire rustic game terrine

spiced wine gel - candied walnuts

supplement £5

Loch Eriboll shellfish

seared scallop - beurre de corail - truffle oil - red amaranth

supplement £8

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.



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MAIN

Gressingham duck breast supplement £12
heritage beetroot - red cabbage - beetroot gel - fondant potato - duck sauce

salt baked celeriac
cauliflower purée - wilted greens

Highland beef daube
polenta chip - glazed carrot - black garlic ketchup - sourdough crumb - jus

North Sea caught burnt cod
Scrabster landed creel caught langoustines - citrus-whisky miso glaze -
kelp braised daikon - oysters mushroom

North Sea halibut supplement £12
cauliflower purée - velouté - cauliflower crisps - vinegar poached florets - crumb -
apricot & Yuzu gel

SIDES - £5

Ayrshire ratte potato
garlic butter & herb

tenderstem broccoli
almond butter

Dores Farm leaves
vinaigrette

triple cooked chips

DESSERT

chocolate & ginger tart supplement £5
blonde chocolate cremeux - black sesame ice cream - dulce de leche

passionfruit and white chocolate vacherin
passionfruit curd - french meringue - white chocolate ice cream

baked salted caramel cheesecake
red wine sorbet - oat crumb - griottines - caramalized pear

blueberry & apple soufflé
cinnamon ice cream - glazed apple - burnt honey
(please allow 15 minutes cooking time)

cheeses supplement £6
artisan fine cheeses sourced by I.J. Mellis - chutney
homemade wafers & biscuit - grapes