



VEGAN
À LA CARTE

TWO COURSES £43 | THREE COURSES £57

FOREWORD

“The plates in our restaurant are populated with the plants, crops, 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

baby braised artichoke “barigoule”
Dores farm leaves

textures of beetroot
tartare gel - salt bake

MAIN

salt baked celeriac
cauliflower purée - wilted greens

stuffed savoy cabbage
mushroom gravy - sourdough crumbs

DESSERT

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

pear
spiced poached pear - cherry gel - cherry sorbet - pistachio crumb