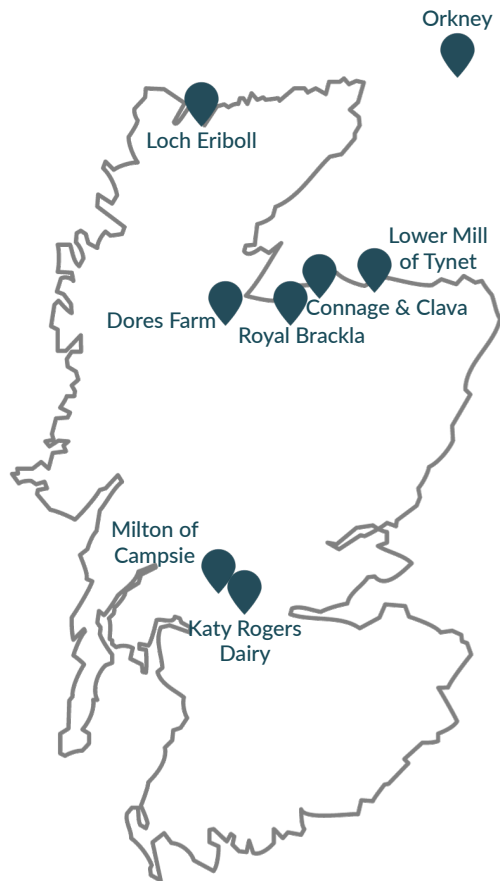




À LA CARTE

TWO COURSES £47 | THREE COURSES £57



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

slow cooked oxtail ravioli
beef consommé - celeriac paille - thyme - rosemary supplement £5

seared Orkney scallop
asparagus velouté - chargrilled asparagus supplement £8

citrus cured salmon
pickled kohlrabi - parsley emulsion - Katy Rogers crème fraiche - capers

caramelised shallot tart tatin
baby watercress - shaved Connage gouda - aged balsamic

baby braised artichoke “barigoule”
crispy Nairn Brackla Farm hen egg

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.



À LA CARTE
TWO COURSES £47 | THREE COURSES £57

MAIN

pollock

salmon mousse - nori - pickled cockles - cucumber - braised baby leek

salt baked celeriac

cauliflower purée - wilted greens

Milton of Campsie Lamb Loin

supplement £12

braised lamb neck - wild garlic - smoked potato croquette - pea - gem lettuce

North Sea halibut

supplement £12

sea lettuce & vegetable jardinière - sauce vierge

Scottish border corn-fed chicken breast

stuffed mushroom & chicken mousse - barley risotto - chicken jus

stuffed savoy cabbage

mushroom gravy - sourdough crumbs

SIDES - £5

Angus charlotte potato

garlic butter & herb

tenderstem broccoli

almond butter

Dores Farm leaves

vinaigrette

triple cooked chips

DESSERT

rhubarb and custard

poached rhubarb - lemongrass crème brûlée - rhubarb ice cream - champagne

dark chocolate and caramel mousse

cocoa financier-verjus ice-cream-macadamia and sable

baked salted caramel cheesecake

red wine sorbet - oat crumb - griottines - caramelised pear

blood orange soufflé

apricot - saffron - honey

(please allow 15 minutes cooking time)

cheese

clava brie - malt loaf - pickled walnut - fruit chutney