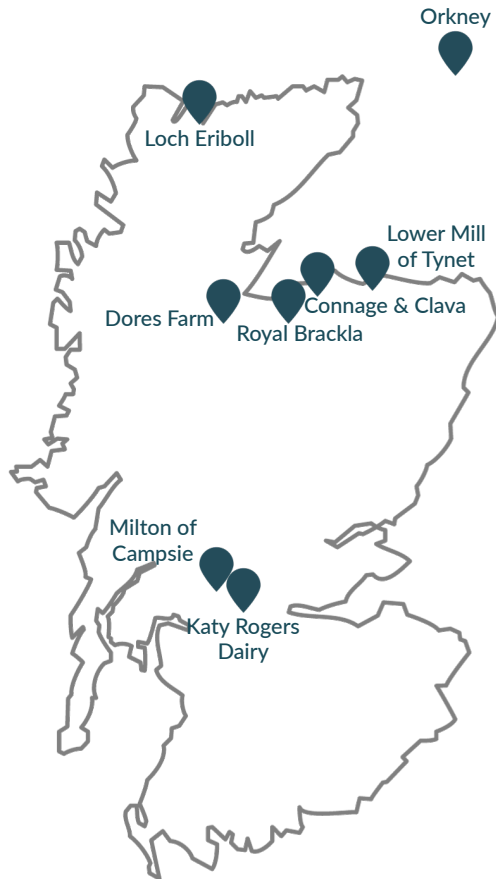




ROOM SERVICE À LA CARTE

SERVED BETWEEN 5pm & 9.30pm

TWO COURSES £43 | 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 supplement £5
beef consommé - celeriac paille - thyme - rosemary

seared Orkney scallop supplement £8
asparagus velouté - chargrilled asparagus - crispy capers

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

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

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

Dial 6413 from your in-room telephone to place an order. A tray charge of £8.50 will be added to your bill.

Please inform us of any allergies and / or dietary requirements.

All prices are in GBP (£) and inclusive of VAT. A discretionary service charge of 10% will be added to your bill.

Menu correct at time of publication, however subject to change with seasonality and demand.



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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 mousse

cocoa financier-verjus ice cream-macadamia & 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

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ROOM SERVICE DAY MENU

SERVED BETWEEN 12noon & 10pm

SOUP

soup of the day 10
potato bread - homemade butter

BITES

Highland beef cheese burger 22
burger relish - baby gem lettuce - Connage gouda - triple cooked chips

homemade pesto gnocchi 20
parsley & hazelnut pesto - sundried tomato - mascarpone

IPA battered cod 24
triple cooked chips - tartare sauce - pea purée

chicken caesar salad 22
little gem lettuce - pancetta crisp - anchovies

250g Highland beef ribeye 40
baby watercress - peppercorn sauce - triple cooked chips

DESSERT

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

SANDWICHES served 24 hours

Beef 13
roast sirloin of beef-horseradish mayonnaise

Salmon 10
Balvenie smoked salmon-dill & Tain crowdie

Brackla Egg & Mayonnaise 12
baby watercress

coronation cauliflower & chickpea 10
curry spices - golden sultana - apple

Scottish cheddar 10
red onion chutney

all served with homemade crisps & garden salad

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ROOM SERVICE DRINKS

SERVED 24 hours

On Draught

served in 375ml schooners

Drygate, Kelvin Pilsner 4%	5.1	Cromarty, Happy Chappy 4.1%	5.1
Innis & Gunn IPA 4.2%	5.7	Guinness 5%	5.2

Bottled Beer & Cider

Black Isle Brewery, Blonde 4.5%	5.6	Corona 330ml 4.5%	5.2
Black Isle Brewery, Porter 4.6%	5.6	Brewdog, Nanny State 330ml 0.5%	5.7
Black Isle Brewery, Spider Monkey 5.2%	5.6	Thistly Cross, Traditional Cider 330ml 4.4%	5.6
Black Isle Brewery, Halo Organic Lager 0.3%	5.6	Curious Apple Cider, England 330ml 5.2%	6.7

Soft Drinks

Bon Accord (200ml) <i>- Tonic, Dry & Light Tonic, Soda, Salted Pink Grapefruit</i>	3	Deeside, Still Water	220ml	2.6
			750ml	4.8
Fever Tree (200ml) <i>- Light Tonic, Mediterranean, Ginger Ale</i>	3	Deeside, Sparkling Water	220ml	2.6
			750ml	4.8
Bon Accord (275ml) <i>- Cloudy Lemonade, Rhubarb, Ginger Beer</i>	4	Coca Cola (330ml)		3.5
			Diet Coke (330ml)	3.5
Fentimans <i>Mandarin and Seville Orange (275ml)</i>	4.5	Irn Bru (330ml)		3.4
			<i>-Rose lemonade (200ml)</i>	4.1
Frobishers (250ml) <i>- Orange, Apple, Cranberry, Tomato</i>	4.5	Belvoir Elderflower Presse (275ml)		3.5

Non-Alcoholic Spirit

A sophisticated and unusual drink for those times when you don't want alcohol, but are looking for a delicious substitute. It has complex flavours, and paired with either tonic or ginger ale (or whatever else you want) is a really satisfying drink.

Feragaia (50ml) 0% 5.4

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ROOM SERVICE WINE BY THE GLASS

SPARKLING

		125ml glass	Bottle
8	Prosecco DOC Treviso Le Colture Brut NV, Veneto, Italy	9.5	46
6	Guy de Chassey Brut NV, Champagne, France	16	80
13	Gusbourne Brut Reserve, 2019, Kent, England	16.5	86

WHITE

		125ml glass	175ml glass	500ml carafe
61	Arinto, Quinta de Chocapalha Branco, Sandra de Tavares, 2021, Lisbon, Portugal	8.5	12	33
22	Ana Sauvignon Blanc, 2022, Marlborough, New Zealand	10	14	40
32	The Lane Chardonnay, 2021, Adelaide Hills, Australia	10.5	15	42
62	A Pedreira, Albariño, Bodegas Fulcro, 2022 Rias Baixas Spain	11	15	43
25	Chablis, Domaine Vincent Damp, 2022 Burgundy, France	12.5	17.5	49

RED

149	Tradition, Cabardès, Famille Maurel, 2019, Languedoc-Roussillon, France	8	11	32
83	Malbec, Bodega Ruca Malen, 2019 Mendoza, Argentina	9.5	13	37
88	Quinta de Chocapalha Tinto, Sandra Tavares, 2018 Lisbon, Portugal	10.5	15	42
84	Erabus Pinot Noir, Awatere Valley, 2022 Marlborough, New Zealand	11	15.5	44
85	Rioja Reserva Belezos, Bodegas Zugober 2017, Rioja, Spain	11.5	16	45
95	Chianti Classico Terre di Prenzano, Vignamaggio, 2019 Tuscany, Italy	11.5	16	45

ROSÉ

11	Source Gabriel Rosé, Chateau Tour de L'Eveque, 2022, Cotes de Provence, France	9.5	13	37.5
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FINE WINES

Wine is extracted with the Coravin System through the cork using a needle. It is replaced with Argon gas, ensuring oxygen never touches the remaining wine, keeping it as fresh as the day it was bottled. This has allowed us to offer some of our finest wines from the Cellar, 'by the glass'

WHITE

		125ml glass	Bottle
60	Guru, Wine&Soul, 2021, Douro, Portugal	16	84
50	Mâcon-Verze, Domaine Leflaive, 2019, Burgundy, France	18.5	98

RED

		125ml glass	Bottle
148	Aalto, Aalto Bodegas y Viñedos, Ribera del Duero, Spain	18	94
109	Marsannay, Domaine Joseph Roty, 2018, Burgundy, France	18.5	98
98	Château Roc de Cambes, Côtes de Bourg, 2013, Bordeaux, France	22.5	120

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