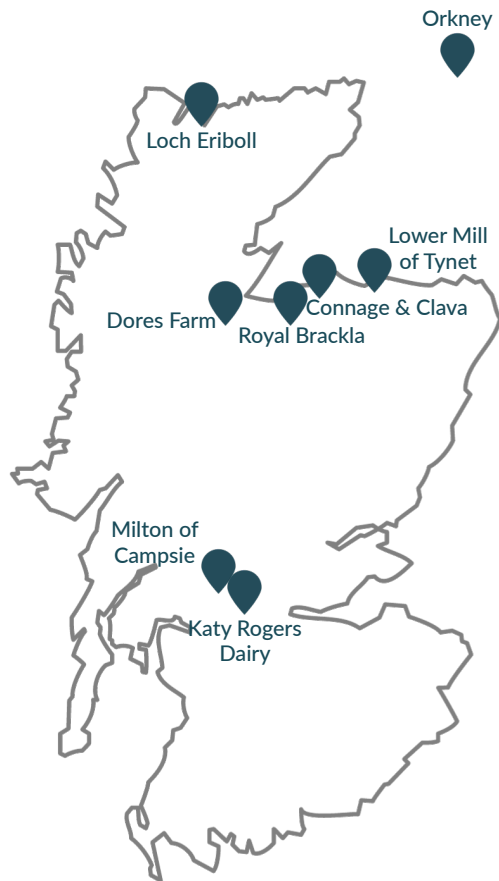




## À LA CARTE

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.



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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 and caramel mousse**

cocoa financier-verjus ice-cream-macadamia and sable

**roasted pineapple**

pineapple-passion fruit & mango foam-coconut sorbet

**blood orange soufflé**

apricot - saffron - honey

(please allow 15 minutes cooking time)

**cheese**

clava brie - malt loaf - pickled walnut - fruit chutney