

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

pineapple
pineapple-passion fruit & mango foam-coconut sorbet

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

> 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.