

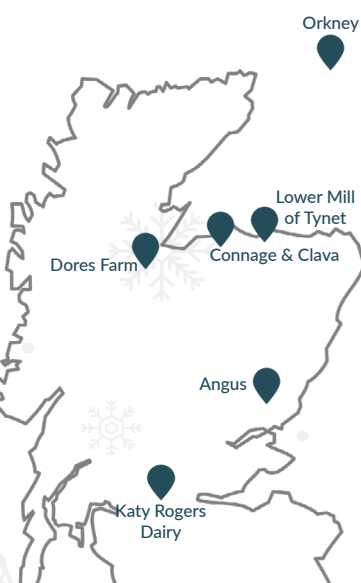


EARLY EVENING

“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”



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.



EARLY EVENING SUPPER

£35 PER GUEST
AVAILABLE BETWEEN 5PM & 7.30PM

STARTER

Loch Duart cured salmon
winter chanterelles - spinach - purée - cob nuts

vichyssoise
confit potato - leek purée - caramelised onion gel

cured mallard duck breast
celeriac & butternut remoulade - damson ketchup

MAIN

beef
crispy featherblade - potato rosti -
confit red cabbage - baby carrot

curried monkfish
seafood chowder - curried parsnip crisps

coq au vin
chicken - breast & rolled leg - red wine jus
mushroom - truffle mash

spelt risotto
chargrilled winter vegetables