



EARLY EVENING SAMPLE MENU

“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”





EARLY EVENING SUPPER

£35 PER GUEST

AVAILABLE BETWEEN 5PM & 7.30PM

FROM FRIDAY 23RD JANUARY TO
31ST MARCH 2026.
MENU SUBJECT TO CHANGE

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