



# Sample Dinner Menu

## Starters

### \*\*\* *Specials* \*\*\*

100% Acorn Fed Bellota Black Iberico Pork  
Heritage Tomato and Toasted Sourdough  
£20.00

Mallaig Scallops  
Tender Stem Broccoli, Roasted Almond, Chilli and Anchovy Butter  
£14.00

Loch Linnhe Mussel and Saffron Soup  
£6.50

Home Smoked Organic Loch Duart Salmon  
Pickled Cucumber, Herb Crème Fresh Add Osetra Caviar (£3.50 per gram)  
£9.50

Warm Poached Egg, 100% Acorn Fed Bellota Black Iberico Pork  
Wild Mushrooms, Candied Hazelnuts and Asparagus Coulis  
£8.00

## Mains

### \*\*\* *Special* \*\*\*

Chateaubriand for 2, 600g  
Beef Dripping Chips, Truffle and Bone Marrow Butter, Field Mushroom Fricassee and Watercress  
£32.50 per person

Fusilli Pasta with Wild Garlic Pesto  
Yellow Courgette and 30 Months Mature Grana Padano  
£12.95

Highland Venison  
Forest Mushrooms, Pancetta, Homemade Puff Pastry and Red Wine  
£14.95

Sea Bass  
Bellotti Beans, Artichokes, Orzo and Pesto  
£18.50

Aged Beef Rib Eye Steak  
Truffle and Bone Marrow Butter and Beef Dripping Chips, Field Mushrooms and Watercress  
£19.50

## Desserts

Strawberry and Pistachio Shortbread

Chocolate Tart with Wild Mint Ice Cream

Selection of Scottish Cheeses,  
Onion Chutney, Oat Cakes  
All £6.50

We are open for dinner every day from 6pm with last sitting at 7.45pm for residents only. Table reservation is essential. Food pre-order is required. This is a Sample menu only. Please book via email [info@torlinnhe.com](mailto:info@torlinnhe.com)