

Dinner Menu

2 course - 35

3 course - 42



Starters

Mallaig Scallops
Pea's Pudding, Pancetta and Lemon

Local Croft Wild Boar Ragu
Pugliesi Pasta, Aged Parmesan, Truffle Oil and Chives

Mains

Braised Ox Cheek
Mushroom Cannelloni and Pomme Puree

Wild Halibut
Borlotti Beans, Samphire, Paprika, Venison Chorizo, Artichoke and Lemon Butter Sauce

Desserts

Dark Chocolate Tart
Banana, Salted Caramel and Peanuts

Selection of Three Highland Cheeses
Homemade Chutney, Oatcakes

A bit on a side

Duo of Seasonal Vegetables and Potatoes
5

Beef Dripping Chips
3

Specials

Please give us a 24h notice if you wish to enjoy any of the specials

1 kilogram of Langoustines
(to share between 2 people)
Chips, Green Salad, Sourdough Bread,
Wild Garlic Butter
55

60-day aged Rib Eye Steak
(800g to share between 2 people)
Chips, Green Salad, Sourdough Bread,
Truffle and Bone Marrow Butter
60

We support our local businesses:

Iain Stewart Fish

Great Glen Charcuterie

Lochaber Larder

Pixel Spirits Distillery

If you suffer from any allergies, please discuss your requirements with us. Due to presence of some ingredients used in the kitchen we can not guarantee that a dish is completely free from all Allergens/specific ingredients.

A discretionary service charge of 10% will be added to your bill.

All prices are in GBP