



À LA CARTE

TWO COURSES £47 | THREE COURSES £57

STARTER

slow cooked oxtail ravioli supplement £5
beef consommé - celeriac paille - thyme - rosemary

Mencia, Salterio, Adegas Galegas, 2021, Bierzo - 175ml - £11

seared Orkney scallop supplement £8

asparagus velouté - chargrilled asparagus

Champagne Guy de Chassey - 125ml - £16

citrus cured salmon

pickled kohlrabi - parsley emulsion - Katy Rogers crème fraîche - capers

Sauvignon Blanc, Eradus Estate, 2022 Marlborough, New Zealand - 175ml - £15.50

caramelised shallot tart tatin

baby watercress - shaved Connage gouda - aged balsamic

Chablis, Domaine Vincent Dampt, 2022, Burgundy - 175ml - £17.50

chargrilled peach salad

rocket - feta - heritage tomatoes

Source Gabriel Rosé, Chateau Tour de L'Eveque, 2022, Cotes de Provence, - 175ml - £13

MAIN

pollock

salmon mousse - nori - pickled cockles - cucumber - braised baby leek

Chablis, Domaine Vincent Dampt, 2022, Burgundy - 175ml - £17.50

salt baked celeriac

cauliflower purée - wilted greens

Chablis, Domaine Vincent Dampt, 2022, Burgundy - 175ml - £17.50

Milton of Campsie rump of lamb supplement £12

braised lamb neck - wild garlic - smoked potato croquette - pea - gem lettuce

Chianti Classico Terre di Prenzano, Vignamaggio, 2020, Tuscany - 175ml - £16

North Sea halibut supplement £12

sea lettuce & vegetable jardinière - sauce vierge

Sauvignon Blanc, Eradus Estate, Awatere Valley, 2022 Marlborough - 175ml - £15.50

Scottish border free range chicken breast

stuffed mushroom & chicken mousse - barley risotto - chicken jus

Tradition, Cabardès, Famille Maurel, 2020, Languedoc-Roussillon - 175ml - £11

stuffed savoy cabbage

mushroom gravy - sourdough crumbs

Chianti Classico Terre di Prenzano, Vignamaggio, 2020, Tuscany - 175ml - £16

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.



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SIDES - £5

Angus charlotte potato
garlic butter & herb

tenderstem broccoli
almond butter

Dores Farm leaves
vinaigrette

triple cooked chips

DESSERT

rhubarb and custard

poached rhubarb - lemongrass crème brûlée - rhubarb ice cream - champagne

Muscat de Beaumes-de-Venise Domaine de Coyeux 2012, Rhône - 70ml - £8.50

dark chocolate and caramel mousse

cocoa financier - verjus ice-cream - macadamia and sable

Tokaji 5 Puttonyos Royal Tokaji 2017, Tokaji - 70ml - £15

roasted pineapple

pineapple - passion fruit & mango foam - coconut sorbet

Muscat de Beaumes-de-Venise Domaine de Coyeux 2012, Rhône - 70ml - £8.50

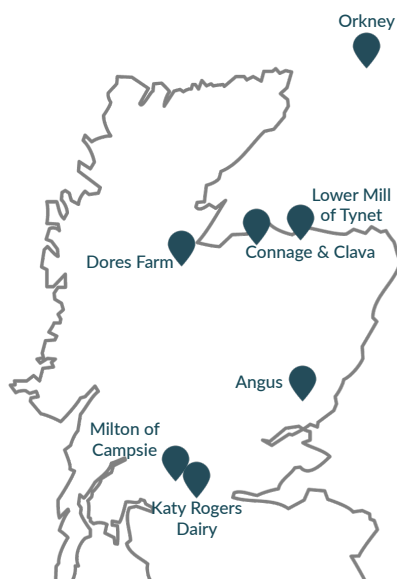
blood orange soufflé

apricot - saffron - honey - (please allow 15 minutes cooking time)

Noans, La Tunella, 2021, Friuli - 70ml - £10.50

cheese

Clava brie - malt loaf - pickled walnut - fruit chutney



“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”