



VEGAN
À LA CARTE

TWO COURSES £47 | THREE COURSES £57

FOREWORD

“The plates in our restaurant are populated with the plants, crops, 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”

STARTER

chargrilled peach salad
rocket - tofu - heritage tomatoes

caramelised shallot tarte tatin
baby watercress - aged balsamic

MAIN

salt baked celeriac
cauliflower purée - wilted greens

stuffed savoy cabbage
mushroom gravy - sourdough crumbs

DESSERT

pineapple
pineapple-passion fruit & mango foam-coconut sorbet

pear
spiced poached pear - cherry gel - cherry sorbet - pistachio crumb