



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

roasted red pepper hummus

toasted sourdough crumb - braised root vegetables - pickled shallots

Eradus Pinot Noir, Awaterre Valley, Marlborough, New Zealand, 2022 - 175ml - £15.50

white bean veloute

baby leek - chestnut - pickled shallots

Chablis Domaine Vincent Dampt, 2023 - 175ml - £17.50

MAIN

salt baked celeriac

cauliflower purée - wilted greens

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

mushroom barley risotto

Scottish winter chanterelle - caramelised onion - vegan parmesan

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

DESSERT

baked raspberry torte

dark chocolate - almond sorbet - chambord - amaretto

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

pear

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

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

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.