



VALENTINES WEEKEND  
TASTING MENU

available Saturday 15th & Sunday 16th February 2025

Step into a new era of dining in Inverness as Torrish unveils an exclusive new Tasting Menu Experience; the first of its kind in the region. Indulge in a celebration of the finest local and seasonal ingredients, crafted into two distinctive menus that will alternate weekly.

**beetroot meringue**  
goats cheese chantilly

*Eradus Sauvignon Blanc, 2023, Marlborough New Zealand - 100ml*

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**langoustine tartare**  
ginger & citrus dressing- sea lettuce  
*Chablis Vincent Dampt, Chablis, 2023 - 100ml*

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**pheasant terrine**  
juniper ash - endive  
*Eradus Pinot Noir, 2023, Marlborough, New Zealand - 100ml*

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**tandoori spiced monkfish**  
heritage carrot - sea fennel  
*Source Gabriel Rose, 2022, Provence, France - 100ml*

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**aged Scotch beef fillet**  
dauphine potato - roast heritage carrot - beef jus  
*Vina Bosconia Rioja Reserva, R. Lopez de Heredia, 2013, Rioja, Spain - 100ml*

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**pistachio soufflé**  
cherry ice cream sandwich  
*Royal Tokaji, 5 Puttonyos, 2017, Hungary - 75ml*

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**whisky truffle**

**Tasting Menu - £65 per guest**

**Wine Pairing - £50 per guest**

**Glass of Guy De Chassey Champagne & Canapés on arrival - £30 per guest**

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.



VALENTINES DAY  
TASTING MENU

available February 14th 2025

Step into a new era of dining in Inverness as Torrish unveils an exclusive new Tasting Menu Experience; the first of its kind in the region. Indulge in a celebration of the finest local and seasonal ingredients, crafted into two distinctive menus that will alternate weekly.

**gruyere  
gougère**

*Old Vines Chenin Blanc, 2023, Stellenboch, South Africa - 100ml*

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**Orkney scallop**

buttered parsnip - winter truffle velouté

*Champagne Guy De Chassey, NV, Champagne, France - 100ml*

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**nduja & Minger ravioli  
oregano butter**

*Vignamaggio Chianti Classico, 2020, Tuscany, Italy - 100ml*

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**halibut**

bouillabaisse - cavolo nero

*Olivier Leflaive Bourgogne Blanc 'Les Setilles', 2019, Burgundy, France - 100ml*

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**saddle of venison**

elderberry ketchup - mushroom purée

*Amarone della Valpolicella, Cecilia Beretta, 2016, Veneto - 100ml*

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**milk chocolate mousse  
sea buckthorn - tonka**

*Corney & Barrow Ruby Port - 50ml*

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**salted caramel macaron**

**Tasting Menu - £65 per guest**

**Wine Pairing - £50 per guest**

**Glass of Guy De Chassey Champagne & Canapés on arrival - £30 per guest**

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## TASTING MENU - VEGAN

available from January 24th 2025

Step into a new era of dining in Inverness as Torrish unveils an exclusive new Tasting Menu Experience; the first of its kind in the region. Beginning in January, indulge in a celebration of the finest local and seasonal ingredients, crafted into two distinctive menus that will alternate weekly.

### red lentil falafel

ras el hanout

*Erabus Sauvignon Blanc, 2023, Marlborough New Zealand - 100ml*

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### red beetroot hummus

golden beetroot - caramelised walnut - salsa verde

*Rosa dei Frati, Ca de Frati, 2022, Lombardy, Italy - 100ml*

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### kimchi white cabbage

buckwheat galette - braised fennel purée

*Old Vines Chenin Blanc, 2023, Stellenboch, South Africa - 100ml*

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### crispy soft jerusalem artichoke

garlic oil - shoestring potato

*Olivier Leflaive Bourgogne Blanc 'Les Setilles', 2019, Burgundy, France - 100ml*

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### confit heritage carrot

borlotti bean - smoked almond - chipotle ketchup

*Erabus Pinot Noir, 2023, Marlborough, New Zealand - 100ml*

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### dark chocolate crèmeux

kampot pepper - pear sorbet - peanut crumb

*Corney & Barrow 20 y/o Tawny Port, Porto, Portugal - 50ml*

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### litchi jelly

Tasting Menu - £65 per guest

Wine Pairing - £50 per guest

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