



A la Carte

STARTERS

GLENGORM LAMB NECK
celeriac / frisée lettuce

TOBERMORY FISH CO. SMOKED HADDOCK VELUTE
clams / samphire / kohlrabi

BETROOT MILLE FEUILLE
crowdie / fennel pollen

MAINS

ISLE OF MULL VENISON LOIN
potato terrine / turnip / beetroot / carrot
(£5 supplement)

ROAST COD
courgette / fennel / squid

ROAST CAULIFLOWER
girolles / gnocchi / truffle

DESSERT

HEBRIDEAN BLUE CHEESE DOUGHNUT
apple / candied walnuts

RASPBERRY
pistachio / fromage frais / vanilla

2 Courses; £43

3 Courses; £50



6 COURSE TASTING MENU

SNACKS

Crystal "bread" / crab / sea herbs
Loch na Keal oyster ice cream cone / caviar

ISLE OF MULL SCALLOP
Fennel / chilli / white chocolate

MONKFISH
fermented tomato / xo

ISLE OF MULL VENISON
beetroot / burnt onion

CHEESE COURSE
Hebridean blue cheese doughnut / apple / walnut
(£5 supplement)

LEDAIG IO & RHUBARB

RASPBERRY
pistachio / fromage frais / vanilla

TASTING MENU

£70

OPTIONAL PAIRED WINES

£40



TASTING MENU

SNACKS

Crystal "bread" / crab / sea herbs
Loch na Keal oyster ice cream cone / caviar

LANGOUSTINE TARTARE

courgette / capers / basil

ISLE OF MULL SCALLOP

fennel / chilli / white chocolate

MONKFISH

fermented tomato / xo

LOBSTER

girolles / kohlrabi / consommé / Sturia caviar

TRUFFLE EXPLOSION

GLENGORM LAMB

lamb neck / haggis / frisée / wild garlic

ISLE OF MULL VENISON

beetroot / burnt onion

LEDAIG 10 g RHUBARB

RASPBERRY

pistachio / fromage frais / vanilla

PETIT FOURS

Tobermory 12 whisky jelly
Isle of Mull Coffee roasters espresso martini chocolate

TASTING MENU

£110

OPTIONAL PAIRED WINES

£58