



FAMILY SHARING FEAST

WILD SCOTTISH FOOD, LAID DOWN THE TABLE TO SHARE



Generous platters of wild and foraged Scottish food, laid down the middle of the table for everyone to share. Highland venison, West Coast seafood, hedgerow and shoreline — simple, honest and cooked over fire.



FAMILY SHARING FEAST

A relaxed and sociable feast, served as abundant sharing platters to the table.

Perfect for groups of 12 guests or more.

FROM **£80**
PER PERSON

SAMPLE MENU

FROM THE SHORE

Loch Creran oysters, Arisaig mussels

FROM THE LOCH

Hot-smoked Loch Melfort seatrout, wild garlic

FROM THE HILL

Highland venison, juniper & bramble

FROM THE FIELD

Taynuilt pork, wild crab apple, heather honey

FROM THE EARTH

Ember-roasted root vegetables, foraged greens, sea herbs

FROM THE LAND

Ayrshire potatoes, Isle of Mull cheddar

TO FINISH

Basque-style cheesecake · Chocolate mousse · Whisky crème brûlée

Menus change with the seasons and what the land and sea give us. Full menus tailored to your celebration.

MAKE IT A FEAST

CANAPÉS

Four elegant bites to welcome your guests — £20 per person.

WINE PAIRING

Curated wines and a digestif whisky — £50 per person.

CHEESE BOARD

Scotland's finest cheeses to finish — see our Cheese Selection.

MINIMUM SPEND £800 · ALL PRICES ARE EXCLUSIVE OF VAT WHERE APPLICABLE

Private dining across Argyll, The Highlands & beyond

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