

PRIVATE
CATERING

WINE & DRINKS

CAREFULLY CURATED TO COMPLEMENT YOUR MENU



Wines chosen from trusted, independent suppliers to sit alongside wild Scottish food – and whisky from the islands and Highlands to finish. Each glass is matched to the course, from shore to hill.

ENHANCEMENTS



WINE PAIRING & DIGESTIF WHISKY

A glass matched to each course, from oysters to venison, finished with an island malt.

Available with our Land & Sea and Seasonal tasting menus.

£50

PER PERSON



THREE-WHISKY & CANAPÉ TASTING

Three malts from the islands and Highlands, each paired with a wild Scottish canapé.

£40

PER PERSON



COCKTAIL HOUR

Cocktails built on Scottish gin and whisky with foraged botanicals – bramble, elderflower, heather, sea buckthorn.

£11

PER COCKTAIL



12 SCOTTISH OYSTERS

Loch Creran oysters, freshly shucked, with sea herb vinaigrette and charred lemon.

£38

PER DOZEN

BY THE GLASS

BUBBLES

Sparkling wine or Champagne

£8 PER GLASS

WHISKY

Island & Highland single malts

£9 PER DRAM

A perfect way to elevate your dining experience with Argyll Chef's Table.

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

Private dining across Argyll, The Highlands & beyond

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