



Land & Sea

Wine Pairing Optional

Freshly Biga Fermented Focaccia

Confit Garlic, Rosemary

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Loch Creran Oysters

Mignonette, Lemon

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Hand Dived Isle of Mull Scallops

Taynult Bacon, Parsnip Puree, Pink Grapefruit Beurre Blanc

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Pan Fried Wild Bass

Panzanella Style with Garden Herbs

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Wild Argyll Venison

Salt Baked Heritage Beets, Salsa Verde

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Strawberry Mille Féuille

Malt Whisky, Argyll Honey, Pistachios Crème Patisserie, Strawberry Sorbet