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Land & Sea

Wine Pairing Optional

Freshly Baked Focaccia Confit Garlic, Rosemary, Dulse Sea Salt

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Platter of Loch Creran Oysters Mignonette, Lemon

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Hand Dived Isle of Mull Scallops, Ardern Black Pudding

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Cured Loch Seatrout, with Crème Fraiche, Dill Emulsion, Herbs

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Wild Argyll Venison , Garden Chimichurri

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Dark Chocolate Mousse

Highland Whisky Ice Cream, Meringue, Scottish Berry’s