**3 Course**

**Bread**

**Fresh Baked Focaccia, Roasted Tomato & Goats Cheese**

**Milk Bread with Confit Garlic Butter**

**Soda Bread Bread with Dulse Butter**

**Starters**

**Brisket & Haggis Croquette**

**Neep Puree, Malt Whisky Sauce**

**Duo of Smoked Trout & Salmon**

**Mull Cheddar Scone, Horseradish Crème Fraiche, Pickled Cucumber, Lemon Oil**

**Hebridean Blue Tartlet**

**Roast Heritage Beetroots, Endive Salad, Sour Cream, Candied Walnuts**

**Isle of Mull Scallops**

**Taynuilt Bacon, Fresh Peas, Dill, Cappuccino Foam**

**Chaat Masala Roast Cauliflower**

**Moilee Sauce, Golden Raisins Coriander Chutney**

**West Coast Crab Tortelloni**

**Bisque, Samphire, Shaved Fennel, Parsley Oil**

**St Elrick Goats Cheese**

**Sauce Vierge, Shaved Asparagus Salad**

**Main**

**Scottish Dry Aged Sirloin or Fillet of Beef**

**Wild Mushroom Ravioli, Asparagus, Red Wine Jus**

**Argyll Wild Venison**

**Seasonal Vegetable, Wild Mushroom Pithivier, Arran & Game Jus**

**Chicken Supreme**

**Wild Mushroom Veloute, Truffle Pomme Puree**

**Grilled Lamb Cutlets**

**Confit Potato's, Salsa Verde, Pistachio, Seasonal Vegetables**

**Baked Lemon Sole Stuffed with Crab**

**Warm Tartare Sauce, Asparagus**

**Loch Melfort Sea Trout**

**West Coast Crab Sauce, Pickled Fennel, Samphire**

**Roasted Monkfish & Parma Ham**

**Spinach, Pomme Puree, Caper & Lemon Sauce**

**Desserts**

**White Chocolate Mousse**

**Raspberry Sorbet, Strawberry's, Macadamia Crumb**

**Dark Chocolate Mousse**

**Amaretto Cherry’s, Isle of Gigha Ice Cream, Cocoa Tuile**

**Honey Pannacotta**

**Honey Tuile, Strawberry's, Raspberry Sorbet**

**Oban Whisky Crème Brûlé**

**Shortbread, Raspberry's**

**Classic Apple Tart Tatin**

**Caramel, Madagascan Vanilla Ice Cream**

**Sticky Toffee Pudding**

**Caramelized Banana, Pecans, Vanilla Ice Cream**