

# SAMPLE MENU 1

Isle of Mull cheddar gougeres  
Organic Scottish grown whole wheat sourdough  
100% rye sourdough

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Cauliflower soup with Neist Point lobster and fennel

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Crofter's pie with spring greens

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Oat and whisky parfait with raspberries

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Spoon biscuit with bramble jam

£35 per person

We take care in preparing dishes with individual dietary requirements and allergies in mind. However, we cannot guarantee to eliminate all allergens.

# SAMPLE MENU 2

Isle of Mull cheddar gougeres  
Organic Scottish grown whole wheat sourdough  
100% rye sourdough

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Carrot soup with Neist Point lobster and chives

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Home-reared mutton cabbage rolls with baked clapshot and chard

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Vanilla panna cotta  
with poached rhubarb and sorrel granita

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Isle of Skye Sea Salt caramel

£35 per person

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# SAMPLE MENU 3

Isle of Mull cheddar gougeres  
Organic Scottish grown whole wheat sourdough  
100% rye sourdough

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Chard and croft egg terrine with sauerkraut mustard

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Skye venison stew with skirlie and swede fondants

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Rhubarb parfait with herb fennel meringue

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Vanilla marshmallow

£35 per person

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