



Dinner at Toravaig

First

Seared Fillet of Beef Carpaccio 15

Soft Boiled Quails Egg, Asparagus, Sherry Vinegar Caviar

Skate Rillette 9.5

Pickled Drumfearn Mussels, Glendale Leaves

Hand Dived Island Scallops 18

Cockles Cooked in Preserved Lemon & Roe Butter

To Follow

North Atlantic Cod 18

Handmade Tagliatelle, Sorel Pesto, Heirloom Tomato Salsa

Highland Venison 29

Purple Sprouting Broccoli, Toasted Buckwheat, Shallot Purée

Scottish Lamb Pitivier 27

Confit Shallots, Spring Onions, Red Wine Jus

To Finish

Dark Chocolate Fondant 7.5

Chocolate Ganache, Chocolate Ice Cream, Raw Chocolate Syrup

Scottish Strawberry & Crème Fraiche Cheesecake 7.5

Granola, Shortbread, Strawberry Sorbet

Selection of Highland Cheese 10.5

Oatcakes, Chutney, Marinade Grapes



Toravaig Tasting Menu

Skate Rilette

Pickled Drumfearn Mussels, Glendale Leaves

Hand Dived Island Scallops

Cockles Cooked in Preserved Lemon & Roe Butter

Highland Venison

Purple Sprouting Broccoli, Toasted Buckwheat, Shallot Purée

Scottish Strawberry & Crème Fraiche Cheesecake

Granola, Shortbread, Strawberry Sorbet

Selection of Highland Cheese

Oatcakes, Chutney, Marinade Grapes

£60 per person
to be taken by everyone at the table