



Wild Salmon & Scottish Salmon Week

Starter

Organic Scottish Salmon Gradvalax with Honey & Mustard Dressing
and Wild Salmon Tartar with Yoghurt & Dill topped with Avruga Caviar

Chick Pea & Thyme Puree with Basil Oil and Croutons

Duck Liver & Pistachio Parfait
garnished with home-made Plum and Apple Chutney, Toasted Brioche

Poached organic Salmon with pickled Vegetables, Pimento Oil
and Steamed Wild Salmon with Lemongrass and minted New Potatoes
with Chive Butter *Supp

Lime Sorbet

Grilled fillet of Organic Salmon with Thyme served on braised Shallots & Corton Jus
and Seared Wild Salmon served on grilled Vegetables with Saffron Oil

Seared Rack of local Lamb
with Cumin Mash, Spinach, glazed Button Onions, Thyme-scented Sauce

Vanilla & Mascarpone Panacotta with Minted Rice Ice Cream

Warm Chocolate Fondant
with Chocolate and Meringue Ice cream

Three cheeses served at your table with home-made Apricot and Walnut Bread (supp £1.75)

A selection of Coffees and Teas served with home-made Petits Fours

Priced at £33.95 per person
*Fish Course Supplement - £7.75
All prices include VAT

Any guests wishing to make the occasion that extra special
can stay in one of our 6 luxury bedrooms and receive a 20% discount off our normal room only tariff