

Dinner

Shellfish from the nearby lochs:

Otterferry oysters & horseradish	2/£5
Inverlussa mussels, fino sherry & burnt cream	£7.5 or £12
Whole crab & brown butter, sourdough bread	£15
Loch Fyne langoustines & rapeseed mayo, sourdough bread	£11/3 or £22/6

Cauliflower soup, yogurt & fresh tumeric — Inver sourdough bread & butter	£5.5
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Egg cocotte, wild leeks & new potatoes — Stronchullin Farm egg, whipped potato	£8
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Cured red mullet, blood orange & golden beetroot — Day boat fish from Peterhead	£8.5
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Jerusalem artichoke, malted sunflower seeds & mushrooms — Creamed sunflower seeds	£12
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Wild brown trout, alexanders & almond milk — Roast celeriac	£17
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Lamb, brassicas & anchovy — Isle of Bute lamb, kale & ewe's milk yogurt	£21
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Kate's leaf salad, blackcurrant leaf vinaigrette	£3.5
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Hand cut chips & baked potato salt	£3.5
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Jersey Royals, buttermilk & chives	£3.5
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Sourdough bread & Inver butter	£2
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Hatted kit & rhubarb — Scottish buttermilk cheese & rhubarb sorbet, nutmeg shortbread	£7.5
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Burnt honey & lemon meringue pie — Honey meringue, cultured cream	£8
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Sorrel sorbet & damson vodka — Sipsmith damson vodka (35ml)	£7.5
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Cheese & crackers — Fleet Valley blue, crowdie & spelt crisp breads	£8.5
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Please let us know if allergies are a worry and we will do our best to help.



Inver