

Late Summer - Sample À La Carte Menu

Served Lunch & 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

Courgette soup, ewe's cream & marjoram
— Inver sourdough bread & butter

Heritage carrots & liquorice yogurt
— Carrot juice ice, white currants

Tomatoes & fried milk
— Heritage tomatoes, fermented tomato ketchup

Pressed pig's head, gooseberry & green peppercorn
— Auchinbreck Farm pork, toast

Burnt grain dumplings & creamed corn, chanterelles & egg yolk
— Argyll mushrooms, blood nectarine

Halibut, cockles & coastal greens
— Gigha halibut, smokey mussel butter

Guinea fowl, cobnuts, cauliflower & greengages
— St Bride's Farm guinea fowl, roast leg & liver cream

Kate's leaf salad, blackcurrant leaf vinaigrette

Hand cut chips & baked potato salt

Heritage potatoes, buttermilk & dill

Inver sourdough bread & cultured butter

Fennel & caraway frangipane tart
— Goats' milk ice-cream

Camomile rice pudding & raspberries
— Fresh Scottish raspberries, raspberry ice, milk crumble

Rum baba, cherries & meadowsweet custard
— Beremeal baba, aged rum, cherry ice & boozy cherries

Sorrel sorbet & damson vodka
— Inver damson vodka (35ml)

Scottish farm cheeses
— Crowdie & Lanark White, fermented honey, spelt crisp breads



Inver