

Christmas 2017 - Sample À La Carte Menu

Served Lunch & Dinner

Shellfish from the nearby lochs:

Otterferry oysters & horseradish 2/£5

Whole crab & brown butter, sourdough bread £15

Jerusalem artichoke broth, chestnuts & ham butter £6.5
— Inver sourdough bread & butter

Beetroots, curds & whey, preserved blackcurrants £7.5
— Confit beets from Ardinglas, goats' cheese & roasted whey

Pork rillettes, drunken prunes & green peppercorn £8.5
— Auchinbreck Farm pork, prunes soaked in dark beer, pickles, toast

Sea Robin, cauliflower, frozen juniper £8.9
— Gurnard cured in juniper & green citrus, mussel cream

Celeriac, malted buckwheat & beer £11.5
— Alexanders & muscat grapes, sheeps' cheese & beer broth

Aged halibut, vin jaune & overripe pear £22
— Gigha halibut, autumn truffle

Crispy duck, black lentils & Brussels sprouts £17
— St Bride's Farm duck leg aged in hay & dried herbs, fermented sprouts

Grilled brassicas & anchovy £4.5

Hand cut chips & baked potato salt £4

Heritage potatoes, brown butter & whey £3.5

Inver sourdough bread & cultured butter £3

Roasted chestnut, quince & honey £8
— Chestnut mousse & chestnut cake, burnt honey sorbet, lemon thyme

Black Bun butter bun, whisky & brown sugar ice-cream £8.5
— Sourdough brioche, boozy fruit, Christmas spices

Parsnip ice-cream & clementine jelly £4.5
— Parsnip chips, fresh clementine

Scottish farm cheeses & damson £9
— Rainton Tomme & Connage brie, spelt crispbreads



Inver