

Shellfish from the nearby lochs:

Otterferry oysters & horseradish	2/£5
Inverlussa mussels, fino sherry & burnt cream	£7.5 or £14
Whole crab & brown butter, sourdough bread	£17
Loch Fyne langoustines & rapeseed mayo, sourdough bread	£11/3 or £22/6

Celery soup, burnt cream & alexanders	£6.5
— Sourdough bread & Inver butter	

Fried fennel & smoked cods' roe	£7.5
— Dill salt	

Pork rillettes, prune & dark beer	£8
— Auchinbreck Farm pork, pickles & toast	

Purple sprouting broccoli, dried blackberries & anchovy	£7.5
— Grilled stem, fried leaf, buckwheat	

Jerusalem artichoke, sunflower seeds & mushroom	£13.5
— Mushroom broth, brown butter, roasted artichoke	

Halibut, mussels & monksbeard	£21
— Gigha halibut, smokey mussel butter	

Confit duck, grilled spring cabbage	£17.5
— St Bride's duck leg, fermented cabbage heart, lemon thyme	

Kate's leaf salad, herb vinaigrette	£4.5
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Hand cut chips & baked potato salt	£4
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Heritage potatoes, buttermilk & chive	£3.5
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Sourdough bread & Inver butter	£3
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Sheeps' yogurt, caraway & blood orange	£7.5
— Blood orange sorbet, almond streusel	

Rye donuts, wild pepper ice-cream	£8.5
— Bone marrow caramel	

Sorrel sorbet & damson vodka	£7.5
— Inver damson vodka (35ml)	

Scottish farm cheeses	£8.5
— Galloway Tomme & Lanark Blue, damson cheese, spelt crisp breads	

Please let us know if allergies are a worry and we will do our best to help.



Inver