

Summer 2018 - Sample À La Carte

Served Lunch & Dinner

Shellfish from the nearby lochs:

Otterferry oysters & horseradish	2/£5
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

Courgette soup, honey & crème fraîche
— Sourdough bread & Inver butter £6.5

Tomatoes, raspberries & fried cheese
— Heritage tomatoes, anchovy mayonnaise £8.5

Potted pork, shallots & green peppercorn
— Auchinbreck Farm pork rillete, pickles & toast £8.9

Corn, grains & soft egg
— Creamed corn, rye & flax, coco beans, peach £12.5

Gigha halibut, mussels & coastal greens
— Gigha halibut, smoky mussel butter £21

Isle of Bute lamb, onions & greengages
— Rack of lamb cooked over coals & Inver mustard £21

Kate's leaf salad, elderflower vinaigrette £4.5

Hand cut chips & baked potato salt £4

Heritage potatoes, whey butter & mint £3.5

Sourdough bread & Inver butter £3

Grilled strawberry & yogurt £8
— Grilled strawberry sorbet, sheeps' yogurt mousse & fresh berries

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

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

Scottish farm cheeses £8.5
— Galloway Tomme & Ragstone, pickled gooseberries, spelt crisp breads

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



Inver