

## Early Summer 2019 - Sample Tasting Menu

Served Dinner, Advanced Booking Only

**£55/person**

£45 paired drinks

Radish & roast chicken

Cockles

Asparagus

Spider crab & white asparagus

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Potato, caviar & pepper dulse

Effenberg, Christophe & Chantal Braun 2016

Wild sea trout & green strawberries

Le Campore, Emilio Placci 2015

Isle of Bute Lamb, new season garlic & kale

Xi-Ro, Jason Ligas 2016

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Strathearn, fresh almond & raw honey

(£8.5 supplement)

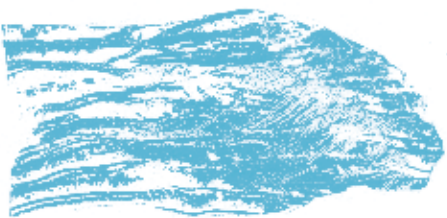
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Whipped cheesecake & rhubarb

Moelleux, Yvonne Hegoburu 2016

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Loose leaf tea or Inver coffee



# Inver