

## Sample À La Carte

Served Lunch

### Shellfish from the nearby lochs:

Loch Creran oysters & horseradish	2/£6.5
Loch Fyne langoustines & rapeseed mayo, sourdough bread	3/£13.5 or 6/£27
Whole Loch Fyne crab & hot brown butter, sourdough bread	£25

Sweetcorn velouté, cured ham & blueberries  
— Sourdough bread & Inver butter

Red squash, yellow tomato & pumpkin seed  
— Red Kuri squash custard, sea buckthorn, marigold & pumpkin seed cream

Cold smoked trout, almond & fine beans  
— Fresh almond milk, garden beans & trout roe

Corzetti pasta, courgette, honey & ewes' milk cheese  
— Fig leaf ricotta, Cora Linn sauce & mint

Gigha halibut, hazelnut & grapes  
— Hazelnut crust, verjus butter, pickled raisins & halibut 'brandade'

Argyll venison, celeriac & chanterelles  
— Haunch & sausage over coals, brambles

Kate's salad & nasturtium vinaigrette

Hand cut chips & baked potato salt

Heritage potatoes & cultured butter

Sourdough bread & Inver butter

Nectarine clafoutis & rose sorbet (please allow 20 mins)  
— Fresh raspberry & kernel cream

Plums, fig leaf & almond  
— Almond cake, fig leaf ice-cream & Tinto goats' cheese

Plum sorbet, bitter almond & brown sugar schnapps  
— 35ml schnapps

Scottish farm cheeses & crackers  
— Lanark Blue, Corrington Linn & damson

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



Inver