

## Sample À La Carte

Served Lunch

### Shellfish from the nearby lochs:

Cumbræ oysters & habanero hot sauce	2/£7.5
Loch Fyne langoustines & olive oil mayo, sourdough bread	3/£15 or 6/£30
Whole Loch Fyne crab & hot brown butter, sourdough bread	£30
Beetroot soup, coffee & dates — Inver sourdough bread & butter	£11
Early spring 'Fritto misto' — Fried artichokes & sprouting broccoli, hazelnut & cocoa nib mayo	£12
Pressed cod, egg butter & radishes — 'Brawn', seeded crackers	£12
Celeriac & alexanders — Blackened celeriac, dumplings & seaweed sauce	£27
Monkfish, green sauce & greens — Braised monkfish skin, grilled brassicas & pumpkin seed	£33
Kingston Farm beef & aniseed butter — Native Angus rump & feather blade cooked over coals, fennel & almonds	£35
Kate's salad & herb vinaigrette	£6
Hand cut chips & baked potato salt	£5.5
Creamed beans & Corra Linn	£6
Sourdough bread & Inver butter	£5.5
Pear & hazelnut tart — Beremeal shortbread, roasted pear sorbet & Corra Linn cheese	£13
Lemon drizzle pudding — Amalfi lemon confit, lemon verbena sorbet	£12
Rose sorbet & rhubarb schnapps — 35ml Inver schnapps	£11.5
British farm cheeses & crackers — Lanark White, Flower Marie & Strachur honey	£12

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



**Inver**