

Sample À La Carte

Served Lunch

Shellfish from the nearby lochs:

Loch Creran 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

Chanterelle soup, corn, cobnuts & grapes
— Brown buttered corn bread

Courgette tart & Dunedin Linn
— Puff pastry, slow cooked courgettes, Chilean guava & mint

Loch Fyne mackerel, Kate's tomatoes & cucumbers
— Koji cured mackerel, seeded crackers

Red Kuri squash, potato dumplings & grilled orange
— Pumpkin seed & whey butter sauce

Halibut, carrot & marigold
— Otterferry halibut, carrot & langoustine sauce

St. Bride's Farm chicken, rosehip & cabbage
— Rolled roast leg & sausage, almond bread sauce

Kate's salad & herb vinaigrette

Hand cut chips & baked potato salt

Mashed potato, whey butter & chives

Sourdough bread & Inver butter

Fig leaf custard tart, walnut & grilled figs
— Candied green figs & walnut ice cream

Greengage claufoutis
— Plum sorbet & kernel cream (please allow 25 mins)

Rose sorbet & strawberry schnapps
— 35ml Inver schnapps

Scottish farm cheeses & crackers
— Lanark Blue, Bonnington Linn & heather honey

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



Inver