

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/£16 or 6/£32
Whole Loch Fyne crab & hot brown butter, sourdough bread	£32
Arbroath smokie broth, scallop dumplings & green asparagus — Kohlrabi, black pepper & onions	£14
Potato pancake & wild leek Mornay — Fire baked leeks, wild garlic shoots	£12.5
Spring chicken terrine, white asparagus & dandelion shoots — St. Brides slow grown chicken, pickled golden raisins	£13.5
Grains, seeds & springtime greens — Glazed celeriac, grain 'risotto', kale shoots & Corra Linn	£27
John Dory, carrots & lardo — Smoky roasted carrots, cured ham fat & anise herbs	£32
St. Brides Farm Pekin duck, fennel, date & blood orange — Breast of duck cooked over coals & leg sausage	£33
Kate's salad & herb vinaigrette	£6.5
Hand cut chips & baked potato salt	£5.5
BBQ Pink Fir potatoes 'Raclette' & pickles	£6.5
Sourdough bread & Inver butter	£6
Burnt honey buckwheat crepe cake — Raw rhubarb sorbet	£12
Lemon drizzle pudding — Verbena berry syrup & lemon verbena sorbet	£12
Marigold sorbet & rhubarb schnapps — 35ml Inver schnapps	£11.5
Scottish farm cheeses & crackers — Clava brie, Corra Linn & Lanark Blue, damson & comb honey	£14.5

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



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