Sample Winter Supper Menu

Served Dinner - Friday & Saturday in November & December

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
Cauliflower soup & Rainton Tomme bun — Hazelnut & quince	£15
Arbroath Smokie & egg yolk ravioli — Fire baked leeks & kedgeree spices	£16
Burnt buckwheat dumplings, black kale & olive oil — Buckwheat spaetzle, BBQ'd broccoli & chard	£27
Argyll venison, cabbage & sloe — Roast haunch & smoked sausage	£34
Kate's salad & herb vinaigrette	£6.5
Hand cut chips & baked potato salt	£5.5
Arran Victory mash & smoked butter	£6.5
Sourdough bread & Inver butter	£6
Fig & fig leaf mille feuille — Raspberry & buttermilk ice, candied green figs	£14
Marigold sorbet & cocoa nib schnapps — 35ml Inver schnapps	£11.5
Scottish farm cheeses & crackers	£14.5

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

— Tinto, Lanark Blue & Elrick Log, quince & Strachur honey

Inver