

Pre-booking advisable, all special diets require at least 48hrs notice - these menus are samples

Tuesday - Saturday

<u>Sample "Beag" table d'hote menu</u>

Mull Cheddar | Highland Gouda | Yoghurt Chicken Liver | Mushroom | Toasted Seeds Smoked Eel | Spinach | Potato

Treacle and Beremeal Bannock Isle of Skye Sea Salt Butter | Smoked Cod Roe

Juniper Cured Steelhead Trout | Rillette | Soured Vegetables Beef Cheek Cannelloni | Celeriac | Locally Foraged Chanterelles

Wild Halibut | Shetland Mussels | Smoked Potato | Courgette Tart Highland Lamb | Potato Terrine | Lamb Fat Carrots | Black Garlic

Scottish Farmhouse Cheeses | Quince | Homemade Crackers Honey Custard | Buttermilk Sorbet | Strawberries

75.00 per person

Sample "Mòr" menu

Mull Cheddar | Highland Gouda | Yoghurt Chicken Liver | Sunflower Seeds | Linseeds Mackerel | Smoked Eel | Spinach | Apple

Smoked Haddock | Pea | Lonzino

Treacle and Beremeal Bannock Isle of Skye Sea Salt Butter | Smoked Cod Roe

Cheese Dumplings | Locally Foraged Chanterelles | Black Truffle

Wild Halibut | Shetland Mussels | Celeriac | Seaweed *

Highland Lamb | Garden Carrots | Black Garlic

Buttermilk Sorbet | Sorrel | Apple

Strawberries | Pine | Auld Man's Milk

Chicory Stroopwafel | Spruce Bonbon | Rowan Cornet

120.00 per person

Our Station Road at The Lovat restaurant has been awarded 3 rosettes for its food and is also listed in the Michelin guide.