

# STATION ROAD

AT THE LOVAT

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

## Tuesday - Saturday

### Sample "Beag" table d'hote menu

Venison | Charcoal | Chicken Liver

Cheese and Truffle Pudding

Mackerel | Beetroot | Horseradish

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Treacle and Beremeal Bannock

Isle of Skye Sea Salt Butter | Smoked Cod Roe

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Juniper Cured Sea Trout | Trout Rilette | Garden Beetroot

Mushroom Dumpling | Locally Foraged Mushrooms | Cep Velouté

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Atlantic Halibut | Shetland Mussels | Courgette | Sea Fennel

Highland Lamb | Potato Terrine | Chantenay Carrots | Elderberries | Black Garlic

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Warm Madeleine | Spruce Sugar

Farmhouse Cheeses | Quince | Homemade Crackers

75.00 per person

## Thursday - Saturday

### Sample "Mòr" menu

Mull Cheddar | Highland Gouda

Venison | Charcoal | Chicken Liver

Golden Beetroot | Smoked Eel | Horseradish

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Cep Custard | Crown Prince | Pumpkin Seeds

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Treacle and Beremeal Bannock

Isle of Skye Sea Salt | Smoked Cod Roe

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Garden Potatoes | Foraged Mushrooms | English Truffle

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Turnip Tea

\*

Atlantic Halibut | Shetland Mussels | Courgette | Seaweed

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Fassfern Estate Venison | Roast Celeriac | Elderberry | Black Garlic

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Buttermilk | Bramble | Sorrel

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Hazelnut | Spruce | Rowan Shoot

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.*

For reservations & enquiries please call 01456 459250