

# 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

Chicken Liver | Seeded Cracker

Cheese and Truffle Pudding

Mackerel | Potato | Smoked Eel | 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 Rillette | Garden Beetroot

Mushroom Tart | Crown Prince | English Truffle

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Atlantic Halibut | Shetland Mussels | Courgette | Sea Fennel

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

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Meadowsweet | Crowdie | Lovat Apple

Farmhouse Cheeses | Quince | Homemade Crackers

75.00 per person

## Thursday - Saturday

### Sample "Mòr" menu

Mull Cheddar | Highland Gouda | Yoghurt

Venison | Charcoal | Chicken Liver

Mackerel | Potato | Smoked Eel | Horseradish

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Shetland Brown Crab | Seaweed

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Treacle and Beremeal Bannock

House Charcuterie | Smoked Cod Roe | Nasturtium Butter

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Cauliflower Cheese | English Truffle

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Forager's Tea

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Atlantic Halibut | Shetland Mussels | Crown Prince

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Highland Lamb | Chantenay Carrots | Elderberries | Black Garlic

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Buttermilk | Blueberry | 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