# A picture containing screenshot, black Description automatically generatedA TASTE OF SOMETHING DIFFERENT

Each dish has a story to tell, reflecting the people who grew or made it and the place it comes from – served simply for you to discover and enjoy.

## SMOKED

Smoked wild venison salami, sweet pickled red onions (GF, DF)

Cold smoked venison, rowan jelly (GF, DF)

Smoked Gigha halibut, cress (GF, DF)

## CURED

Free-range pork rillettes with thyme, cornichons (GF, DF) Free-range air-dried pork coppa (GF, DF)

Scotch pie, squash ketchup (DF)

Sweet cured herrings, red cabbage (GF, DF)

## DAIRY

Corra Linn, rowan jelly (GF)

Hebridean blue, medlar jelly (GF)

Morangie Brie, sweet pickled red onions (GF, V)

## FRESH

Seasonal slaw, sprouts and toasted seeds (V, VE, DF) Roasted carrots, parsley, lemon, thyme (V, VE, DF)

Roasted kale, chilli oil and seaweed (V, VE, DF)

Roasted rosemary potatoes (V)

All dishes come with a selection of bread and oat cakes with flavoured butter (smoked salt, porcini powder or seaweed powder).

£12.95

£12.95

£13.95

£7.95

£13.95

£5.50

£7.25

£6.95

£6.95

£6.50

£4.25

£4.25

£4.25

£5.95

(GF) Gluten Free

(V) Vegetarian (VE) Vegan

(DF) Dairy Free