

# Isle of Eriska

Hotel, Spa & Island

## Crab

Spider crab salad, pickled cucumber, Miso emulsion, cucumber ash

## Carrot

Salt baked carrot, roast carrot purée, fennel, carrot crisp

## Pigeon

Roast breast of Anjou pigeon, potato crisp, foie gras shavings, onion

## Beetroot

Salt baked beetroot, apple, beetroot meringue

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## Duck

Slow cooked breast of Goosnargh duck, broccoli, morels, peanut

## Halibut

Pan fried Gigha halibut, garganelli pasta, razor clams, fennel salad

## Beef

Roast sirloin of aged beef, oxtail, watercress, pomme mousseline

## Cauliflower

Butter roast cauliflower, spiced panisse, roasted puree, dukkah spice

## Pork

Glazed slow cooked belly of pork, pickled apple, wild leeks, smoked apple purée

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## Chocolate

Chocolate delice, pistachio, poached blackberries, candied pistachio

## Parsnip

Roast parsnip sponge, cinnamon granola, milk ice cream, hazelnut

## Tea & Coffee

Chocolate mousse, coffee meringue, milk skin, rooibos tea ice cream

## Cheese

Selection of U.K and European cheese, served with chutney and biscuits

3 Courses £60.00 includes coffee & petit fours.

A selection of potatoes and vegetables is available by request.

Please be aware that our dishes may contain traces of allergens. Contact a member of staff with any of your enquiries.