

Isle of Eriska

Hotel, Spa & Island

Part of the ICMI Collection

Amuse Bouche

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Roasted Isle of Mull Scallops

Glencoe Mussels, Curry and Cabidos Sauce, Cous Cous

Isle of Wight Heritage Tomatoes

Black Garlic and Ricotta Cheese

Tartare of Black Angus Beef

Smoked Egg Yolk and Herb Buttermilk

Loch Creran Oysters and Foie Gras

Seaweed Consommé and Radish Salad

Loch Fyne Crab and Brown Shrimps

Avocado, Cucumber and Melon

Jersey Royal Potatoes

New Seasons Garlic, Caviar and Cured Pork Fat

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Loin and Neck of Ayrshire Lamb

Fennel, Baby Onions and Violet Artichokes

Saddle of Argyll Roe Deer

Beetroot Purée, Granny Smith Apple and Wild Mushrooms

Spiced Roasted Goosnargh Duck Breast

Orange Chicory and Baby Turnips

Roasted Monkfish Tail

Courgettes and Basil, White Wine Sauce

Char-Grilled Loin of Turbot

Cauliflower Cream, Peas, Broad Beans and Verjus

Gratin of Baby Turnip

Caramelised Onions and Sprouting Broccoli



Dessert

Blackcurrant Cream and Blueberries

Lemon Meringue and Tarragon Ice Cream

Michel Cluizel Dark Chocolate Crèmeux

Caramelised Bananas and Banana Ice Cream

Bruce's Farm Scottish Strawberry Mousse

Basil Ice Cream

Passion Fruit Soufflé

Mango and Passionfruit Curd, Coconut Sorbet

Vanilla and Raspberry Mille-feuille

Raspberry and Knockraich Crème Fraîche Sorbet

Goat's

Kidderton Ash, Cirencester

Pasteurised Goat's Milk, Vegetarian, Creamy Flavour

Ragstone, Golden Valley

Unpasteurised Goat's Milk, Semi Soft, Lemony, Grassy Note

Selles Sur Cher, Touraine

Unpasteurised Goat's Milk, Vegetarian, Firm Texture, Salty

Valençay, Berry

Unpasteurised Goat's Milk, Mild and Nutty Flavour

Hard

Mull Cheddar, Tobermory

Unpasteurised Cow's Milk, Dense and Chewy, Nutty Taste

Truffle Gloucester, Gloucestershire

Unpasteurised Cow's Milk, Organic, Infused with Black Truffle

Lincolnshire Poacher Vintage, Alford Lincolnshire

Unpasteurised Cow's Milk, Nutty, Dry, Milky

Yarg Cornish Cheese, Cornwall

Unpasteurised Cow's Milk, Fresh, Slightly Tangy Taste

The Farmhouse Cheese Trolley

A selection of quality Scottish and European Cheeses.
Served with Chutney and Biscuits

Reblochon, France, Haute- Savoy

Unpasteurised Cow's Milk, Rich, Flowery Scent

Ma Cremiere Petit Brie, Sainte- et- Marne

Pasteurised Cow's Milk, Creamy, Vegetarian, Buttery, Nutty

Golden Cenarth, Carmarthenshire

Pasteurised, Vegetarian, Strong, Full Flavour

Tunworth, Hampshire

Pasteurised Cow's Milk, British Camembert, Truffle and Walnuts

Blue

Cashel Blue, Ireland

Pasteurised Cow's Milk, Vegetarian, Strong and Buttery

Roquefort Papillon, Roquefort- sur- Soulzon

Unpasteurised Sheep's Milk, Creamy, Rich, Tangy, Crumbly

Strathdon Blue, Tain

Pasteurised Cow's Milk, Vegetarian, Creamy and Spicy

Blue Monday, Tain

Pasteurised Cow's Milk, Vegetarian, Gorgonzola Style, Creamy, Mild and Spicy

Please be aware that our drinks and spirits may contain allergens.

Contact a member of staff with any of your enquiries

3 Courses £75.00

Selection of Tea or Coffee with Petit Fours £4.00