

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 £67.00 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.