

The Torridon Experience

Wine Pairing Available

Snacks

“Cheese & Onion Pie” Isle of Mull Cheddar
Smoked Eel “Mille-feuille” Horseradish, Apple
Beinn Eighe Venison, Pickled Beetroot, Juniper, Cocoa Nib

Our Bread & Butter

Warm Celeriac Custard, Chanterelles, Autumn Truffle, Cultured Butter

Hand Dived Orkney Scallop

Yuzu Beurre Blanc, Umai Caviar, Hazelnut, Dill

Wild Shetland Turbot

Mussels, Champagne, Brassicas

Dry Aged Venison

Glazed Sausage, Butternut Squash, Sage

Sea-Buckthorn

Torridon Garden Pesto

Preserved Scottish Brambles

White Chocolate, Rocket, Almond

Selection of Scottish and British Cheeses



A 12.5% discretionary service charge will be added to your bill.
We do not expect you to pay this unless service meets your expectations.