



## ESSENCE OF ISLAY

*A showcase of the abundance of seasonal ingredients we have on our doorstep,  
all sourced from local suppliers across Islay.*

Loch Gruinart Oyster  
Islay Ales Stout Reduction  
Seaweed Crumb

*Domaine de Landreau, Crémant du Loire, Rosé - Loire, France*

Kilnaughton Rabbit  
Confit Leg, Leek Wrapped Smoked Loin  
Bramble Gel

*El Viejo del Valle, Pinot Noir – Central Valley, Chile*

Bowmore Landed Crab and Lobster Bree  
Seagrass

*Bodegas La Val Finca de Arantei, Alvarinho – Rias Baixas, Spain*

Celebration of Nerabus

A collection of flavours, textures and colours of Nerabus Farm Market Garden

*Tohu, Sauvignon Blanc – Marlborough, New Zealand*

Ardtalla Venison Loin  
Baby Beetroot, Spinach Puree, Salted Crab Apple

*Château Videau, Merlot / Cabernet Sauvignon – Bordeaux, France*

Machrie Gin Parfait  
Preserved Fruits, Lime Pastry, Gin Sorbet

*Charles Hours Jurançon 'Uroulat', Petit Manseng – Jurançon, France*

£75pp  
£125pp with Wine Flight

### ALLERGEN STATEMENT:

You should always advise your server of any special dietary requirements, including intolerances and allergies. Where possible, our trained staff will advise you on alternative dishes. However, while we do our best to reduce the risk of cross-contamination in our restaurant, we CANNOT guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.