



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

Larmandier-Bernier Latitude Extra Brut, France, Champagne

Kilnaughton Rabbit
Confit Leg / Leek Wrapped Smoked Loin
Bramble Gel

Tohu Sauvignon Blanc, New Zealand, Marlborough

Bowmore Landed Crab and Lobster Bree Seagrass
Tohu Sauvignon Blanc, New Zealand, Marlborough

Celebration of Nerabus
A collection of flavours, textures and colours of Nerabus Market Garden
LA.Lepaine Wines La Gaviota, USA, California

Ardtalla Venison Loin
Baby Beetroot, spinach puree, salted crab apple
LA.Lepaine Wines La Gaviota, USA, California

Machrie Gin Parfait
Preserved fruits, Lime pastry, gin sorbet
The Machrie Martini, Isle of Islay

£75pp
£125pp with Champagne & Wines

(Min 24hr advance booking required)

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.