



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

£85pp
£135pp 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.