



## **FIRE DINING EXPERIENCE**

*Our own grown, local & Scottish ingredients  
cooked over fire on our Asado grill and wood fired oven*

**5 Course Set Menu £65 per person**

All dishes served sharing style between all of the table

### *IGNITE*

*Wood fired Halkidiki & Kalamata Olives, charred artichoke  
Pork belly & pickles - rare breed cured, smoked & seared, house pickles  
Local Loch Beag Oyster Duo:  
Negroni granita & Harris Gin - Crispy oatmeal crumb*

### *WOOD FIRE & SMOKE*

*Hot Smoked Mussels  
Isle of Lewis mussels, garlic & cream sauce with a splash of local Torabhaig whisky  
Pan a la parilla  
Charcoal fired bread, seaweed butter*

### *EMBERS & CHARCOAL FIRED*

*Hebridean Kofta  
Highland hogget kofta, bbq celeriac, Rora Dairy yoghurt tzatziki, wild garlic aioli  
Asparagus  
Charred British asparagus, wood-fired romesco*

### *FLAMES*

*Aged Rump  
6 week aged Highland rump steak, chimichurri, burnt orange  
Twice Dived Scallops  
Local Sconser scallops seared, then smoked over Douglas fir, romesco,  
Charred little gem, anchovy crumb  
Argentine Potato dominoes*

### *AFTER GLOW*

*Choose one:  
Sticky Toffee Pudding  
caramel sauce, vanilla ice cream  
Wood-fired Burnt Basque cheesecake  
Scottish Rora Dairy yoghurt, croft raspberries, fermented raspberry syrup  
Pears a la plancha x Errington Cheese  
Errington Dairy goats & sheep cheese, fermented Scots Pinecone syrup, charcoal  
crackers*