



FIRE DINING 3 COURSE

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

3 Course Set Menu £48

All dishes served sharing style between 2 or more people

IGNITE

*Charcoal fired Pan a la parilla bread, seaweed butter
Wood fired Halkidiki & Kalamata Olives, charred artichoke*

EMBERS & CHARCOAL FIRED

Hebridean Kofta
Edinvale Farm hogget kofta, bbq celeriac, Rora Dairy yoghurt tzatziki, wild garlic aioli

Asparagus
Charred British asparagus, wood-fired romesco

FLAMES

Aged Rump
6 week aged, grass-fed Highland rump steak, chimichurri, burnt orange

Sea bass
Charcoal-fired, salsa verde

Croft salad - salad leaves grown on our own croft (smallholding) at Skinidin
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

Affogato
Maude Coffee espresso, house vanilla ice cream, almond & pistachios biscotti

Scottish Cheese Plate
*A selection of organic cheese from Connage Dairy and Highland Fine Cheese,
charcoal crackers & seasonal chutney*