



FIRE DINING FROM THE LAND

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

5 Course £65 per person

Served sharing style between 2 or more on the table

IGNITE

*Wood fired Halkidiki & Kalamata Olives, charred artichoke
Pan a la parilla - charcoal fired bread, seaweed butter, EVO
Wood-fired babaganoush, charred cucumber, Isle of Skye seaweed salt
Jerusalem artichoke & courgette charcoal cracker*

EMBERS & CHARCOAL FIRED

*Beetroot & Blackmount
Ember cooked British beetroot, Errington Dairy goats cheese, charcoal cracker
Our own croft elderberry, elderflower & edible flowers
Asparagus
Charred British asparagus, wood-fired romesco*

FLAMES

*Courgette - charred courgette, chickpea & lime hummus
Oyster mushroom - Grilled British grown oyster mushroom skewer, ponzu
Croft salad, Our own grown Skinidin Croft salad leaves
Argentine inspired Potato dominoes*

AFTER GLOW

Rhubarbie - early rhubarb sorbet, fermented rhubarb syrup

DESSERT

*Choose one:
Pears a la plancha
Dairy-free ice cream, fermented Scots Pinecone syrup
Affogato (Vg)
Maude Coffee espresso, house dairy free ice cream, almond & pistachios biscotti*