



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
Pan a la parilla, Charcoal fired bread from the grill, seaweed butter
Skye Crab Doughnut, Exmoor Caviar
Haggis Bonbons
Edinvale haggis, local smokey Torabhaig whisky & Scottish blossom honey mayo

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

WOOD FIRE & SMOKE

Twice Dived Scallop
Local Sconser scallops seared, then smoked over Scots pine; roe sauce
Beetroot & Blackmount
Ember cooked British beetroot, Errington Dairy goats cheese, charcoal cracker
Our own croft elderberry, elderflower & edible flowers

FLAMES

Aged Rump
6 week aged, grass-fed Highland rump steak, chimichurri, burnt orange
Fish Yakitori
Charcoal-fired rock turbot skewer, ponzu
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
Affogato
Maude Coffee espresso, house vanilla ice cream, almond & pistachios biscotti
Wood-fired Burnt Basque cheesecake
Scottish Rora Dairy yoghurt, croft raspberries, fermented raspberry syrup
Scottish Cheese Plate
A selection of organic cheese from Connage Dairy and Highland Fine Cheese,
charcoal crackers & seasonal chutney