



Cromlix



Menu du Marché

STARTERS

Sweet Potato and Coconut Soup with Confit Mallard

Home Smoked Pigeon Breast with Dingwall Black Pudding,
Caramelised Apple and Quince Purée

Grilled Tiger Prawns with White Beans,
Pickled Radish Salad, Kale and Salsa Verde

MAIN COURSES

Slow Braised Highland Venison, Glazed Winter Vegetables,
Suet Dumplings

Seared Fillet of Hake with Chermoula,
Crushed Celeriac and Sweet Lemongrass Dressing

Chestnut Tagliatelle with Mushroom and Truffle Velouté,
Black Trumpets

DESSERTS

Classic Albert Roux Lemon Tart with Seasonal Sorbet

Warm Toffee Banana Cake with Salted Caramel,
Vanilla Ice Cream

Selection of British and Continental Cheeses from the Trolley

*Service charge is not applied to your final bill, any gratuity is at the discretion of our guests.
Please advise our staff members of any dietary requirements or food allergies as dishes can be adjusted accordingly.*