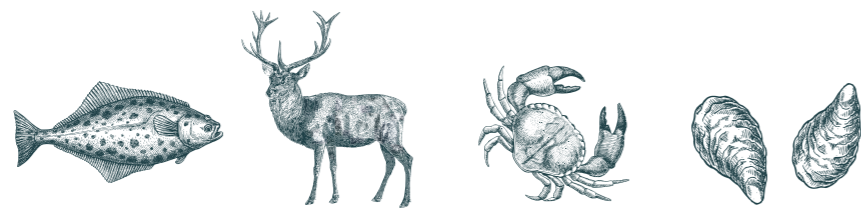




## OUR PARTNERS

Meat & Game	Seafield Game, Portmahomack & Campbells, Linlithgow, Forres
Fish & Shellfish	Pro Fish, Aviemore
Vegetables, Fruit & Herbs	Munros Fruit Merchants, Tain & Links House Garden
Cheese & Butter	Highland Fine Cheeses, Tain
Sea Greens	Shore, The Scottish Seaweed Co. Wick



## NEIGHBOURHOOD MENU

*Gifts from Scotland's waters, fields, forests and skies,  
presented with minimal interruption.*



At MARA we aim to embrace cultural values in and out-with cooking techniques and traditional foods, that shout about our geography, demography & identity.

Our ethos is to support a message that encapsulates our culture & geography through Food & Drink while working towards utopian ideals of sustainability & Zero Waste. Our message is simple; S4+0 Scottish, Seasonal, Sustainable & Slow + Zero Waste.



## STARTERS

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Monkfish | *Cauliflower, Curry, Coconut*

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Carpaccio | *Smoked Fillet, Pecorino, Walnut*

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Veloute | *Mushroom, Tarragon, Sourdough*

Whilst we do our best to cater for individual dietary requirements where noted, we cannot guarantee to eliminate all allergens.

There is a 10% discretionary service charge added to your final bill.



## MAINS

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Halibut | *Beef Fat Chicory, Champagne, Caviar*

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Fillet Steak | *Shallot, Pomme Puree, Truffle* (£12.50 supp)

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Venison | *Red Cabbage, Romanesco, Dauphinoise*

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Risotto | *Celeriac, Celery, Truffle*

## SIDES (£7.50 supp)

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Braised Leeks | *Parsley Dressing*

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Leaf Salad | *Olive Oil, Almond*

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Triple Cooked Chips | *Sea Salt & Kelp*

## DESSERTS

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Oats | *Apple, Cinnamon, Hay*

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Pavlova | *Chestnut, Fig, Pedro Ximenez*

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Chocolate | *Praline, Hazelnut, Bramble*

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Highland Cheeses (£7.50 supp)

*Quince, Apple Chutney, Crackers*

3-courses £50