

M A R A

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

EVENING MENU

5 COURSE SEASONAL TASTING

Portmahomack Lobster Tortellini
Black Kale, Lobster Cappuccino

Lightly Cured Sea Bass
Strawberries, Lime, Baby Fennel

Haunch Of Ardgay Roe Deer
Venison Choux Farci, Celeriac, Heritage Carrots

Braised Highland Wagyu Short Rib
Tattie Puree', Garden Greens & Beef Jus

Strawberry Souffle
Highland Honey Mascarpone

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

STARTERS

Highland Wagyu Beef Tartare
Aged Beef Fat, Turnip, Confit Egg

Cured Loch Ewe Sea Trout
Heritage Carrot, Leek, Black Olive

Pan Roasted Hand-Dived Orkney Scallops 7.5
Charred Corn, Pancetta, Almond

Jerusalem Artichoke Spelt Risotto
Embo Broccoli, Salsify, Black Garlic

MAINS

Ross-Shire Crusted Lamb Loin
Barbecued Aubergine, Embo Vegetables, Tarragon

Pan-Roasted Monkfish Tail
Braised Fennel, Embo New Potatoes, Bouillabaisse

Portmahomack Lobster 10
Lobster Tail, Claw Tortellini, Black Kale, Lobster Bisque

Embo Potato & Golspie Sea Greens
Caramelised Onion, Tain Butter Milk, Celeriac

SIDES 4.5

Embo Mashed Tattie, Thick Chips
Seasonal Glazed Vegetables, Mara Allotment Salad

DESSERTS

Lemon Tart
Raspberry, Hazelnut, Rosemary Sorbet

Balvenie Double Wood Whisky Ba-Ba
Honeycomb, Caramelised Chocolate, Pear & Vanilla Ice Cream

Embo Rhubarb & White Chocolate Bavaois
Shortbread, Poached Rhubarb, Clotted Cream Ice Cream

Highland Cheeses 7.5
Selection Of Highland Cheeses, Chutney, Crackers, Grapes & Oatcakes

2 Courses
3 Courses

pp 45
pp 60

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