

M A R A



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

EVENING MENU

MARA TASTING EXPERIENCE

*Seared Shetland Scallop  
Pancetta, Corn, Almond, Apple Salad*

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*Glazed Asparagus  
Ruby Grapefruit, Red Cabbage Puree, Sauce Vierge*

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*Ardgay Game Pigeon Breast  
Red Cabbage Puree, Local Crispy Mushrooms, Pigeon Jus*

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*Scottish Lamb Loin  
Barbecued Aubergine, Tattie Puree, Yellow Courgette*

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*Yoghurt & Honey Sorbet  
Crumble, Lavender*

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*Morello Cherry Souffle  
Lime Sour Cream*

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*Selection of Highland Fine Cheeses  
£15 Supplement*

Per Person 90  
Wine Flight 45

*£3 Donation Included Towards Trees For Life Project, Glen Affric*

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

STARTERS

*Ardgay Game Pigeon Breast  
Red Cabbage Puree, Local Crispy Mushrooms, Pigeon Jus*

*Hand-Dived Orkney Scallops 7.5  
Pancetta, Corn, Almond, Apple Salad*

*Glazed Asparagus  
Ruby Grapefruit, Red Cabbage Puree, Sauce Vierge*

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MAINS

*Scottish Lamb Loin  
Barbecued Aubergine, Tattie Puree, Yellow Courgette*

*Pan-Seared Fillet of Halibut 5  
Pear, Salsify, Garden Greens, Bisque*

*Girolle Mushroom Risotto  
Globe Artichoke, Vegetarian Parmesan Cheese*

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SIDES

*White Truffle Oil Mashed Tattie | Beans Quinoa & Hazelnut Salad | 4.5 each  
Thick Chips | Tenderstem Broccoli & Venison Salami*

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DESSERTS

*Lemon Tart  
Scottish Raspberry, Hazelnut, Lemon & Rosemary Sorbet*

*Inchgower Whisky Ba-Ba  
Honeycomb, Caramelised Chocolate, Vanilla Ice Cream*

*Morello Cherry Souffle  
Lime Sour Cream*

*Highland Fine Cheeses 7.5  
Tain Cheddar | Fat Cow | Morangie Brie | Minger | Strathdon Blue  
Served with a Selection of Crackers, Oatcakes & Chutney*

2 Courses  
3 Courses

pp 45  
pp 60