

M A R A



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

EVENING MENU



## STARTERS

<i>Citrus Cured Sea Bass</i> <i>Pear, Winter Radish, Kohlrabi</i>	13
<i>Hand-Dived Orkney Scallops</i> <i>Turnip, Sea Buckthorn, Pine Nuts</i>	19
<i>Argday Venison Carpaccio</i> <i>Brora Peat Smoked Bramble, Isle of Mull Cheese, Lemon Pepper</i>	12
<i>Beetroot Royale</i> <i>Goats Cheese, Pumpkin Seeds, Pickled Shallots</i>	12

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## MAINS

<i>Braised Achavandra Beef Cheek</i> <i>Roasted Beets, Onion &amp; Beef Puree, Red Wine Jus</i>	28
<i>North Sea Cod Fillet</i> <i>Shetland Mussels, Sea Botanicals, Seaweed Consomme</i>	28
<i>Argday Partridge</i> <i>Crispy Potato Wrapped Leg, Plum, Tarragon Jus</i>	26
<i>Calrossie Chanterelle Mushroom Gnocchi</i> <i>Purple Sage, Madeira, Garden Herbs</i>	20

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## SIDES

<i>Black Truffle Mashed Tattie   Mara Leaf Salad   Thick Chips   Beef Fat Beetroot Wedges</i>	4.5 each
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## DESSERTS

<i>Cranachan Mille-Feuille</i> <i>Scottish Raspberries, Honey Creme Diplomat, Toasted Golspie Oats</i>	13.5
<i>Rowie &amp; Butter Pudding</i> <i>Frangelico, Marmalade, Praline Ice Cream</i>	15
<i>Pumpkin Spiced Souffle</i> <i>Nutmeg Creme Anglaise</i>	15
<i>Selection of Scottish Fine Cheeses</i> <i>Served With A Selection Of Crackers, Oatcakes &amp; Chutney</i>	20

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