

Monachyle MHOR

DINNER MENU

|£65 per person

STARTERS

Our own Tamworth pork belly, chicory, barley

Isle of Mull scallops, salsify, samphire, bisque

St Bride's guinea fowl, Stornoway black pudding, creamed potato

Peterhead mackerel, kohlrabi remoulade, salsa verde

Cauliflower couscous, preserved limes, toasted walnuts

MAINS

Balquhider Roe deer, celeriac, bramble vinaigrette

Scrabster Pollock, Rainbow chard, lightly curried smoked haddock broth

Monachyle Blackface lamb, Jerusalem artichoke, wild garlic, kimchi

Shetland salmon, braised fennel, Comrie greens, saffron

Roast beetroot risotto, Blue Murder, wild garlic, cashew nuts

Food allergies and intolerances:

Please speak to a member of staff for more information

Monachyle **MHOR**

DESSERT MENU

Banana and peanut parfait, caramel popcorn, butterscotch

Caramelised pear tart, frangipane, spiced plum ice cream

Chocolate amaretti délice, chocolate soil, hazelnut ice cream

Crowdie cheesecake, honeycomb, oat praline, caramel ice cream

A selection of British Isles farmhouse cheese, homemade oatcakes and chutney

May contain unpasteurised and raw milk cheese

Also available as an additional course at | **£14.⁵**

COFFEE OR TEA AND PETIT FOURS



DESSERT WINES AVAILABLE BY THE GLASS

Côteaux du Layon, Domaine des Baumard, 2016, Loire, FRA | **£9.⁰**

Umathum, Beerenauslese, 2015, Burgenland, AUT | **£14.⁰**

Txakolí Uretzi, Bodegas Itasmendi, 2014, Txakolí, SPA | **£16.⁵**

Château Filhot, Grand Cru, 2011, Sauternes, FRA | **17.⁰**

Tinhof, Trockenbeerenauslese, 2004, Burgenland, | **£19.⁵**

Noble Riesling, Framingham, 2017, Marlborough, NZ | **£11.⁰**

Late Bottled Vintage Port, Wiese & Krohn, POR | **£6.⁰**

20-Year-Old Tawny Port, Wiese & Krohn, POR | **£14.⁰**

30-Year-Old Tawny Port, Wiese & Krohn, POR | **£19.⁰**

40-Year-Old Tawny Port, Wiese & Krohn, POR | **£28.⁰**