

MHOR

A La Carte Lunch Menu

Three Courses | £65

CUMBRAE OYSTERS

1 for £4 | 6 for £22

STARTERS

Isle of Bute haddock, confit leeks, truffle pom purée & crispy sage

MHOR hamhock, date gel & house pickles

Textures of butternut squash, winter leaves & miso jus

MAINS

Perthshire dry aged sirloin of beef, slow cooked rib & artichoke pureé

Monachyle Farm pork belly, blue cheese, artichoke, pickled mustard seeds & apple jus

Panfried stone bass, mussels, sea herbs & caviar

Caraway & sage gnocchi, glazed oyster mushroom & cep powder

A WEE BIT MHOR

Salad of interest | Hay cooked potatoes | Spring greens

£5

DESSERTS

Chocolate & caramel tart, Gusbourne poached pear & vanilla bean ice cream

Farm apple crumble soufflé & Earl Grey ice cream

Please allow 15-20 minutes for this dessert

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

These may contain unpasteurized & raw milk cheeses

For food allergies & intolerances, please speak to a member of staff.

Please note that game may contain shot. A discretionary service charge of 12.5% will be added to the final bill. Prices including VAT

MHOR

A La Carte Dinner Menu

Three Courses | £95

CUMBRAE OYSTERS

1 for £4 | 6 for £22

WELCOME

MHOR signature sourdough & Mum's multigrain bread
Toasted yeast & sherry vinegar butter with Blackthorn sea salt
Jamon consommé & olive oil
Cured meat, cheese royale & toasted buckwheat

STARTERS

Woodland pigeon breast, lentils, bacon jam & crispy kale
Hand dived Orkney scallops, roasted butternut, pickles & sunflower satay
Poached leek terrine, Katy Rodgers crowdie, apple & black butter

MAINS

Monachyle Roasted venison, hispi cabbage, artichoke & potato terrine
Monkfish, gnocchi, king oyster, celeriac purée & butter sauce
Risotto, orange & chicory jam, spinach & Isle of Mull cheddar

A WEE BIT MHOR

Salad of interest | Hay cooked potatoes | Spring greens
£5

MHOR

A La Carte Dinner Menu

Three Courses | £95

DESSERTS

Lemon posset, candied nuts & oat crumble

Sauternes, Chateau de Farges, 2004, Bordeaux, France £18

Coffee cremeux, puff pastry & citrus ice-cream

(please allow 15-20 minutes for this dessert)

Boal, Justino's 10 Year Old, Madeira £12

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

(Also available as an additional course at £14.50)

30 Year Old Tawny Port, Sandeman, Portugal £19

PETIT FOURS & TEA OR COFFEE

DESSERT WINES BY THE GLASS

'Schweizer' Moscato Rosa, Franz Haas, 2021, Trentino-Alto Adige, Italy

£20

Vidal 'Gold' Inniskillin, Niagara, Ontario, 2018, Canada

£25

Quinta de Seixo Port, Sandeman, Portugal, 2013

£8

Pedro Ximenez, El Candado, Valdespino, NV, Spain

£7.5

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