

Monachyle MHOR

SAMPLE DINNER MENU

£95pp

STARTERS

Shetland Salmon, 12 Y.O Glengoyne, Pink Grapefruit Ceviche & Garden Fennel

Aberfeldy Wood Pigeon, Pork Belly, Parsley Consommé

Baked Garden Onions, Barley & Pine Nuts

MAINS

Balquhidder Venison, Chanterelles, Black Pudding & Beets

Scrabster Cod, Jerusalem Artichokes, Black Olive, Caper & Fig

Warm Garden Salad, Pickled Summer Roots, Sunflower Seeds & Puy Lentils

DESSERTS

Raspberry Bavarois, Macerated Fig, Basil & Olive Oil Ice Cream

Dark Chocolate Delice, Black Cherry & Sea Buckthorn Sorbet

A Selection of British Isles Farmhouse Cheese, Homemade Oatcakes & Chutney

May Contain Unpasteurised & Raw Milk Cheeses

(Also available as an additional course at £12.50)

COFFEE OR TEA & PETIT FOURS

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DESSERT WINES

Available By The Glass

Umathum, Beerenauslese, 2015, Burgenland, AUT | £14

Moscato Rosa, 'Schweizer,' Franz Haas, 2017, Trentino-Alto Adige, ITA | £15.50

Dreissigacker, 'Greffersberg,' Riesling Auslese, 2015, Rheinhessen, GER | £15.50

Château Filhot, Grand Cru, 2009, Sauternes, FRA (Sauvignon, Sémillon, Muscadelle) | £17

Icewine, Inniskillin, 'Gold,' 2016, Niagara, Ontario, CAN | £25

White Port, NV, Sandeman, POR | £6

Late Bottle Vintage Port, Sandeman, 2013, POR | £6

20-Year-Old Tawny, Sandeman, POR | £14

30-Year-Old Tawny, Sandeman, POR | £19

Food allergies and intolerances:

Please speak to a member of staff for more information