

# 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

Balquhiddar 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, Trenton-Alto  
Adige, ITA | £15.50  
Dreissigacker, 'Greysberg,' Riesling Auslee, 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*