



TASTE OF INVERNESS MENU

Friday 28th February 2025



Food Allergies & Intolerances - before ordering please speak to a member of our staff about your requirements and we will cater accordingly.

‘XOKO Bakehouse’ Pan de Montaña Sourdough

CANAPÉS

‘Dog Falls City Limits’ tempura cod - tartare sauce
‘Fat Cow’ cheese croquette - red pepper purée
Natural Pig Company’ Korean bbq glazed pork belly
black olive tapenade tartlet - ‘Rising Roots’ nasturtium
Dog Falls - Colloidoscope Hazy Session Pale Ale

‘INVERNESS GIN’ CURED ‘SEASTOCKS’ HEBRIDEAN SALMON
beetroot carpaccio - avocado purée -
kiwi fruit & lime salsa - ‘Inverness Botanic Gardens’ micro herbs
WoodWinters - False Bay Sauvignon Blanc

‘STRATHSPEY’ SIMPSONS GAME VENISON WELLINGTON
confit swede - potato gratin - port pickled fig
‘Inverness Coffee Roasting’ highland roast coffee jus
WoodWinters - I Pentri Montacero Aglianico

‘TOMATIN’ WHISKY CRÈME BRÛLÉE
‘Loch Ness’ pistachio ice cream
‘XOKO Bakehouse’ orange and tonka biscuit dipped in dark chocolate
Dram of Tomatin

‘CONNAGE’ CLAVA BRIE
‘Dog Falls Colloidoscope’ pale ale and mango chutney
handmade oat biscuit
WoodWinters - Quinta de la Rosa LBV Port