



## TASTE OF INVERNESS VEGAN 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' tempura cauliflower - coriander aioli  
confit carrot - honey - sesame

'Left Coast Culture' cheese croquette - red pepper purée  
black olive tapenade tartlet - 'Rising Roots' nasturtium  
*Dog Falls - Colloidoscope Hazy Session Pale Ale*

'INVERNESS GIN' SOAKED CUCUMBER TERRINE  
beetroot carpaccio - avocado purée -  
kiwi fruit & lime salsa - 'Inverness Botanic Gardens' micro herbs  
*WoodWinters - False Bay Sauvignon Blanc*

WILD MUSHROOM & VEGAN HAGGIS WELLINGTON  
homemade vegan haggis - confit swede - potato gratin - port pickled fig  
'Inverness Coffee Roasting' highland roast coffee vegan jus  
*WoodWinters - I Pentri Montacero Aglianico*

'TOMATIN' WHISKY CRÈME BRÛLÉE  
'Loch Ness' dairy free dark chocolate sorbet  
coconut macaroon - spiced candied orange  
*Dram of Tomatin*

'LEFT COAST CULTURE' VEGAN BRIE  
'Dog Falls Colloidoscope' pale ale and mango chutney  
toasted sourdough  
*WoodWinters - Quinta de la Rosa LBV Port*