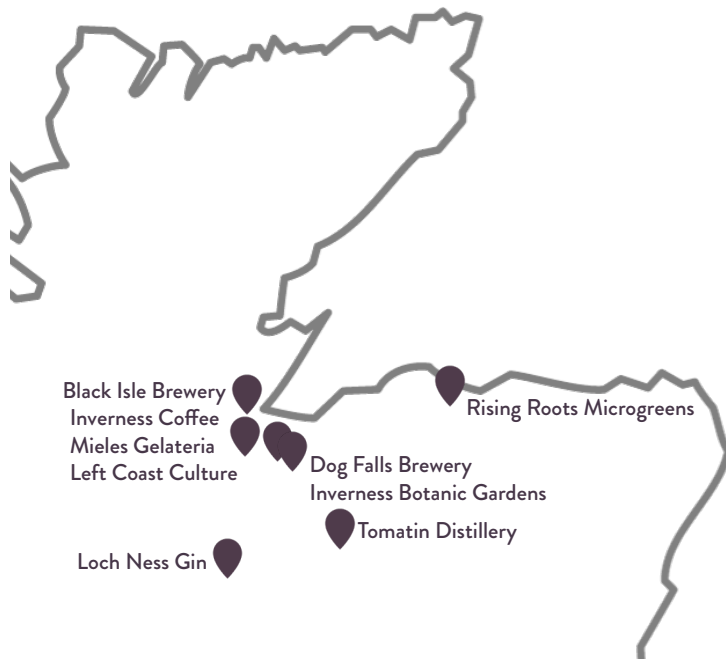




TASTE OF INVERNESS VEGAN MENU

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.

CANAPÉS

'Black Isle' ale tempura cauliflower - coriander aioli
confit carrot - honey - sesame
'Left Coast Culture' cheese croquette - red pepper purée
black olive tapenade tartlet - 'Rising Roots' nasturtium



'LOCH NESS GIN' SOAKED CUCUMBER TERRINE
beetroot carpaccio - avocado purée -
kiwi fruit & lime salsa - 'Inverness Botanic Gardens' micro herbs



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



'TOMATIN' WHISKY CRÈME BRÛLÉE
'Mieles' dairy free dark chocolate sorbet
coconut macaroon - spiced candied orange



'LEFT COAST CULTURE' VEGAN BRIE
'Dog Falls' IPA and mango chutney
toasted sourdough