AT

ESTD 1830 MADE BY THE SEA. FOR THE SEA

OYSTERS

1 Freshly Shucked Oyster	£4.5	
6 Oysters	£24	
12 Oysters	£48	
Shallot Dressing OR Granita		

Soup and Bread £10

CARBOST SKINK

Smoked Haddock, Leeks, Potato, Cream and Dashi

Soup of the day (VE)

Served with a choice of Mini Sour Dough Loaf or Beremeal Oatcakes and Land and Sea butter

Sharing Platters £30

Charcuterie Platter

Venison Salami, Venison Chorizo, Pancetta. Served with baremeal oatcakes and sourdough bread, Land & Sea butter and selection of jellies and chutneys **Cheese Platter** Selection of Scottish Cheeses, Served with baremeal oatcakes and sourdough bread, Land & Sea butter and selection of jellies and chutneys

Tacos £18 **BEREMEAL FLOUR AND BEEF FAT TACOS** OR **CORN TACOS (GF)**

Slow Cooked Spiced Vatten Croft Lamb Shoulder,

Horseradish Creme Fraiche, Pickled Red Onions, and Green Salsa

OR

Spiced, Alder Hot Smoked Salmon

Pickled Cucumber, Charred Salsa and Sour Cream OR

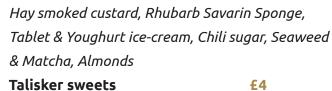
Re-Fried Beans

Fiery Red Onion Salsa, Fresh Strained Cheese, and Corriander

Desserts

The Age

£11



Talisker Storm Whisky Ganache, Whisky Sours Brown Butter & Black Pepper Madeleines

MOCKTAILS	
Fluffy Lemonade	£8.5
Huckleberry Shrub	£8.5

Chai Blossom £10

COCKTAILS

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0	Aperol Spritz Aperol, Crémant d'Alsace, Soda	£13
	Ever Green Misty Isle Gin, Cucumber, Lime, Elderflow	£13 Ner
Z	Sherry Cobbler Fino Sherry, Talisker Storm, Lemon	£15
2	Rob Roy Talisker Port Ruighe, Antica Formula	£15
H	TCS Espresso Martini Vodka, Chocolate, Coffee	£13
° 🖊	Whisky Sour Talisker 10, Lemon, Sugar, Egg White	£15
at5	Auld Fashioned Talisker Skye, Orange, Bitters	£15