

Menus Change with The Seasons and What is Freshest and Foraged

Sample Menu 1

First

Scottish Breast of Quail on Oatmeal Skirlie ,local Hen's Egg,Hollandaise & Garden Spinach Puree

Second

Sound of Iona Langoustine with Langoustine Scotch Quail Egg, Pistachio & Lemon Crumb,
Preserved Lemons

Third

Seared Local Wild Loin of Venison with Venison Pemmican, Horseradish Crisps, Buckwheat sprouts
and Aronia Berry Reduction

Fourth

Scottish Duo of Sticky Toffee Pudding & Toffee Sauce with a Frozen Drambuie Parfait

With Tea or Coffee £66

Sample Menu 2

First

Garden Courgette Blossom stuffed with
Mull Salmon & Garden Herbs and Tempura Fried, served with our own Smoked Salmon & Edible
Flowers

Second

Local Highland Beef Cheek served with Pomegranate Glaze, Fennel & Mandarin Slaw and Garden
Veg Fritter

Third

Warm Sound of Iona Crab and Mull Cheddar Soufflé, Garden Salad, Whole Crab Claw

Fourth

Garden Damson Jam-filled Doughnut with Whiskey Damson Fool Cream, Cardamom Crumble

With Tea or Coffee £66

ADVANCED BOOKINGS ONLY 01681700757

We cater for parties of 8 to 16 people

May-September

Bespoke Cocktail and Winelist Available

www.ninthwaverestaurant.co.uk

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