



*Throughout the evening, take the opportunity to interact with the chefs,
Explore the kitchen, and discover the inspiration behind your meal.*

Three Chimneys Snacks

Marinated Dunvegan Langoustine

My Amber, Dunvegan

Paprika Cured Monkfish, Soused Peppers

Just Hooked, Portree

Black Garlic, Onion & Oregano Rolls

Tain Butter

Skye Sea Salt, Loch Snizort

Double Dived Sconser Scallops, Rosemary and Orange

David & Ben Oakes, Sconser

North Sea Cod, Potted Clam Butter

Just Hooked, Portree

Glendale Venison, Celeriac, Mushroom Ketchup

Kenny, Glendale Estate

Blackberry and Granny Smith

Mulled Quince, Almond & Cardamon Ice Cream

Macleods, Portree

Kitchen Table Experience: 150

Wine Flight: 90

Best of British Wine Flight: 100

Premium Wine Flight: 120

Please discuss any allergies or intolerances with your waiter, as we may be able to adjust the dish to cater for your dietary requirements. Please note that wild game may contain shot. Prices include VAT. Service is left to your own discretion.