

## MANIFESTO

OUR GOAL IS TO PROVIDE HIGHLY FOCUSED, TASTY FOOD WITHOUT FRILLS.

EVERYTHING CUT TO THE BONE REMOVING ALL UNNECESSARY DECORATION, BEING FULLY FOCUSED ON FLAVOR AND CREATIVITY.

SIMPLE QUALITY IS TOP PRIORITY.

BASED AROUND A MENU NOT OVERLY EXPLAINED AS TO INVOKE A SENSE OF SURPRISE.

BEING MOSTLY FOCUSED ON THE USE OF VEGETABLES AND GRAINS WHILE TAKING FULL ADVANTAGE OF MEAT AND SEAFOOD FROM OUR ESTATE, ARDNAMURCHAN, ALSO BEING AS LOCAL AND SUSTAINABLE AS THE IMMEDIATE FRAMEWORK PERMITS.

TO INVOKE A SCENCE OF TIME AND PLACE INTO THE FOOD THAT WE SERVE.

*Creativity. Noun the use of imagination or original ideas to create something; inventiveness, innovation, individuality, originality.*

### Morning meal (included)

A creatively adapted breakfast using only the best ingredients available, freshly prepared.

Available daily: tea & coffee, homemade bread and butter, local cheese and cured meat and homemade jam.

Choose from one to four options from the creative menu.

### Hunter Lunch (£15 per head)

By prior arrangement we can offer:

Soup or juice, sandwich, Mingary venison roll, piece of fruit.

Sit down plated lunches can also be booked the day before. (normally 4 course creative) (£25 per head and £15 for under 12-year-old)

### Ùir Menu (£50 per head and £25 for under 12-year-old)

Start your evening in the lounge where you will have the opportunity to order drinks from our small bar.

A menu focused on local soil with the use of vegetables and grains while taking full advantage of meats and seafood from the Ardnamurchan Estate. The meal is set over many courses in order for our chefs to creatively deliver each dish.

\* Ùir - from the Scottish Gaelic dictionary meaning 'Earth, Soil'

Our chefs mean to give you an experience of where you are in the world putting nature first.