

Ninth Wave Sample Menu

First

Poached Sound of Iona Langoustines with Langoustine
Scotch Quail Eggs, Pistachio and Lemon Crumb and Preserved Lemons

Seared Local Loin of Venison with Haida Venison Pemmican,
Garden Horseradish Crisps, Buckwheat sprouts
and an Aconia Berry Reduction

Mull Scallop Ceviche, Chilled Cucumber, Lime & Granny Smith Broth and
Green Apple served with a pan-seared Scallop with Yuzu Cucumber

Second

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

Mull Highland Beef Fillet, Coriander Cream, ginger braised Daikon, Tamari
Gel and Daikon Sprouts

Mull Creamy Octopus our own Garden Tomatoes, Marjoram, Great Glen
Chorizo Crumb, Golden Ketchup and a Sherry Dressing

Third

Mull Half Lobster with Citrus Salad and Citrus dressing, Scottish Asparagus and
our own New Potatoes

Local Wrasse Fillet with Warm Grilled Garden Corn Salad, Roasted Garden
Tomatillo Salsa and Corn Breaded Tomatillos

Local Scallaster Pok Belly served with Miso Pomegranate Glaze, Fennel &
Mandarin Slaw and Ginger Veg Fritter

Fourth

Damson Jam—filled Doughnut with Damson Fool Cream, Cardamom Crumble and a shot of warm Damson & Lapsang Souchong Tea

Matcha Green Tea & White Chocolate Torte, Green Tea Panna Cotta, Chocolate Glacage, Green Tea Shortbread

Ninth Wave Cassata, Croft Whin blossom Ice Cream, Earl Grey Sponge Cake, Ricotta Bergamot & Lemon Cream

Sparkling Black Elderflower Rose Sorbet

Scottish Cheese Board

Today's Selection

Strathdon Blue, Isle of Mull Cheddar, Gruth Dubh, Bonnet Goat Cheese, Clava Brie, Scottish Applewood Smoked, Biscuits, Fig, Spiced Bruach Mhor Bramble Chutney, Raw Iona Honeycomb

Handmade Organic Chocolates

With ground to order Coffee or our own blend of Oolong & Heather Tea or Picked to Order Herbal Teas from our Croft Garden

3 Courses and Chocolates & Coffee	£50
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1st, 3rd & 4th courses (for light appetites)

4 Courses and Chocolates & Coffee	£58
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4 Courses and Cheese board plus Chocolates & Coffee	£70
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Open Wednesdays to Sundays

Reservations available from 7pm to 7:30pm

We are very sorry, but as our kitchen is very small, we are unable to cater for life-threatening or serious gluten or seafood allergies. Although we maintain the highest hygiene standards, we cannot guarantee against trace amounts of these allergens being present.