

Spring Menu

Wine Pairing added is Optional

Tear & Share Milk Bread & Wild Garlic Butter

Ilse of Mull Scallops Parsnip Puree, Citrus Gel, Taynuilt Bacon, Spring Herbs

> Asparagus Panzotti Pasta Mull Cheddar Sauce, Watercress Salad

Pan Roasted Wild Venison

Spring Greens, Chaat Masla Spiced Carrot, Arran Mustard & Beet Jus

Buttermilk Pannacotta Poached Rhubarb, Cardamom Crumble, Basil Sorbet



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