



OUR PARTNERS

Meat & Game	Seafield Game & Campbells
Fish & Shellfish	Pro Fish, Aviemore
Vegetables, Fruit & Herbs	Munros Fruit Merchants, Tain & Links House Garden
Cheese & Butter	Highland Fine Cheeses, Tain

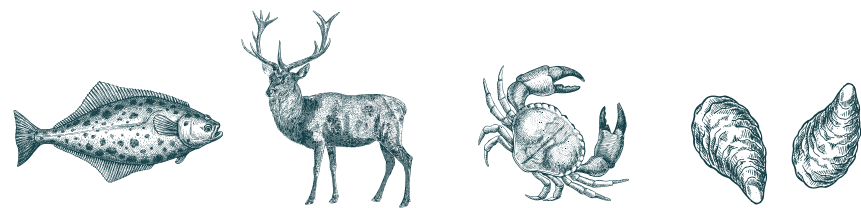


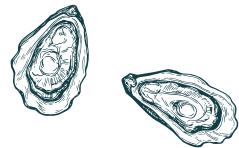
TABLE D'HÔTE

*Gifts from Scotland's waters, fields, forests and skies,
presented with minimal interruption.*



At MARA we aim to embrace cultural values in and out-with cooking techniques and traditional foods, that shout about our geography, demography & identity.

Our ethos is to support a message that encapsulates our culture & geography through Food & Drink while working towards utopian ideals of sustainability & Zero Waste. Our message is simple; S4+0 Scottish, Seasonal, Sustainable & Slow + Zero Waste.



OYSTERS

Oysters

Natural, Lemon Wedge, Mignonette

3 for £12 • 6 for £22 • 12 for £40

STARTERS



Hand Dived Orkney Scallops

Sauce Vierge

Langoustine

Spring Salad, Lovage Emulsion

Beef Tartare

Oyster Emulsion, Cured Egg Yolk, Capers

Jerusalem Artichoke Velouté

Lemon Crème Fraîche, Crispy Skins



Whilst we do our best to cater for individual dietary requirements where noted, we cannot guarantee to eliminate all allergens.

There is a 10% discretionary service charge added to your final bill.

MAINS

Whole Lemon Sole

Burnt Butter Sauce, Capers, Any Side



Halibut

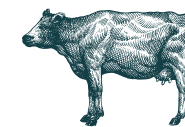
Mixed Sea Vegetables, White Wine Cream Sauce, Caviar

Fillet of Beef

Red Wine Jus, Any 2 Sides (£12.50 supp)

Hogget Loin

Peas and Broad Beans, Wild Garlic Jus, Any Side



Risotto

Fermented Wild Garlic

SIDES (£7.50 supp)

Chips, Seaweed Salt

Tomato Salad, Pumpkin Seed Pesto

New Potatoes, Parsley Butter

Broccoli, Olive Oil and Lemon



DESSERTS

Carrot Cake

Cream Cheese Ice cream, Citrus

Rhubarb

Almond, Apple, Rhubarb Sorbet

Chocolate Mousse

Thyme, Malt, Hazelnuts

Highland Fine Cheeses (£7.50 supp)



3 Courses £90

Drinks Pairing £45 supp