

# Dining at The Haven



## July 2011

*Executive Chef Simon Bushby brings a wealth of experience and imagination to The Haven Restaurant. Drawing upon the abundance of local fresh produce, Simon and his team have produced this seasonal menu, both traditional and uniquely innovative. In Simon's hands, familiar and well-loved ingredients are skilfully driven forward to new tastes and new combinations. All of us at the Haven hope that you enjoy your dining experience.*

### Starters

Seasonal vegetable and herb soup with ricotta ravioli (v)	£3.50
Smoked salmon and crab tortellini with tomato, basil foam and local watercress	£5.80
Seared scallops with pea and mint puree, prosciutto crisp and Skye leaves	£8.90
Pigeon breast with black pudding, caramelised leeks, beetroot and toasted walnut jus	£6.00
Goat's cheese and dried cherry tomato tartlet with red onion compote and wild rocket (v)	£6.20
Broad bean, spring onion and mascarpone risotto with parmesan crisp and dressed herbs (v)	£5.50

*Some of our food may contain traces of nuts.*

*We work closely with our local suppliers to ensure our ingredients are not genetically modified. For those with special dietary requirements or allergies who may wish to know or omit certain ingredients, please ask a member of staff who will be happy to assist.*

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## Mains

Pan fried sea bass with fennel and confit garlic risotto, shallot and white wine foam		£14.20
Salmon fillet with chilli and lemon cous-cous, courgette ribbons, smoked tomato and basil salsa		£13.20
Highland steak and hand cut chips with peppercorn sauce		
	8oz Rump	£12.90
	8oz Sirloin	£17.90
Chicken breast with chorizo dauphinoise, artichoke puree, buttered spinach and tamarind jus		£13.90
Slow roasted pork belly with mustard mash, baby vegetables and apricot jus		£12.90
Sweet potato, garlic and nutmeg rosti with buttered spinach, poached egg and saffron hollandaise (v)		£10.50
Beetroot, shallot and cherry tomato tarte tatin with cheddar and herb mash and white bean velouté (v)		£10.90

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*Simon and his kitchen team have created these fantastic desserts using only the finest of ingredients. All of our desserts are made to order and thus will take longer to arrive to your table; however we are confident that these will be some of the best desserts you have ever tasted and well worth the wait!*

## Desserts

Orange crème brûlé with chocolate sorbet and crisp tuile	£4.80
Dark chocolate fondant with raspberry and lemon ice cream and berry compote	£5.20
Passion fruit jelly with spiced pineapple puree and coconut crisp	£4.90
Strawberry parfait with Pimm's and lime sorbet and sable biscuit	£5.00
An assiette of desserts (Simon's taster selection of our home made desserts)	£7.00
Highland cheese selection fruit chutney, grapes, celery and a taster of port	£7.90
A selection of our home made ice cream and sorbet	£4.90

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