



# THE SHOREGATE

## Hogmanay Tasting Menu

Glass of fizz

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Scottish crab, Bloody Mary, avocado, crackling

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Sourdough ciabatta, dulce butter

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Hand-dived scallop, spouts, chervil voluté

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Venison tartare, Oscietra caviar, smoked crème fraiche

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Confit Loch Etive sea trout, shellfish orzo, gremolata

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Charcoal roasted sirloin, salt baked swede, sauce reform, bone marrow toast

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Manjari chocolate torte, Jersey milk, burnt orange

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Coffee & hand-made petit fours

£85

Please email us: [bookings@theshoregate.com](mailto:bookings@theshoregate.com) or call us on 01333 451 815 during opening hours to secure your table. A £40 deposit per head is required.

Dietary options are available on request.

If you have a food allergy or intolerance, please let us know when you book. As all our food is freshly prepared in a kitchen where nuts, gluten and other known allergens maybe present, and while we take precautions to prevent cross-contamination, any product may contain traces of these ingredients. Due to the availability of locally sourced ingredients, we cannot guarantee the menu will not be subject to last minute minor changes to an equal or greater value.

A service charge of 12.5% will added to tables of 6 or more. 100% of tips are distributed amongst the staff.