

# Ninth Wave Sample Menu

Menu changes with Seasonal produce

## Sample 1

Sound of Iona Langoustine and Lemon Pistachio Scotch Quail Egg with Pistachio & Preserved Lemon Salad, Cointreau Dressing and a Whole Langoustine

Mull Scallops on a Wild Garlic, Sea Lettuce and Pea Sauce with Crispy Argyll Ham, Seaweed Tiles and Pea Shoots

Seared and chilled Venison Loin served with Venison and Aronia berry Pemmican, Horseradish Crisps, Homemade Horseradish Sauce and Aronia berry puree

Warm Garden Damson jam-filled Doughnut with Whisky Damson Fool  
and Cardamom Crumble

## Sample 2

Fresh Crab in a Coconut, Lemongrass & Nettle Broth  
with a Garden Spinach & Coconut Sambal and a Crab & Mussel Wonton

Seared Breast of Scottish Quail on Oatmeal Skirlie , with Poached local Hen's Egg,  
Hollandaise and a Garden Herb Puree

Our own Garden Tempura Courgette Blossom stuffed with Isle of Mull Salmon & Garden Herbs served with our own Smoked Salmon & Garden Greens Salad

Scottish Duo of Sticky Toffee Pudding with Iced Drambuie Parfait  
and Vanilla Toffee Sauce

Luxury 4 Course Lunch with tea or coffee included £75 per person

ADVANCED BOOKINGS ONLY 01681700757

May–September

Unique Cocktail and Wine list Available

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