



I work alongside farmers, growers, hunters and fisherman, and I am constantly inspired by what Mother Nature has gifted to us. The surrounding mountains and lochs, as well as our two acre kitchen garden and farm for rearing Highland cows and Tamworth pigs, bestow on us a deep connection with the seasons, micro-climates, animals, fish and vegetables. Our cuisine is very much plant and vegetable based, using what is growing in our garden at its peak. To move forward in the world of gastronomy, I look back - instead of using the latest gadgets and gizmos, we cook over flames as much as possible, preserve ingredients and use a nose-to-tail approach. There are no set menus nor dishes, we simply follow nature's lead.

We hope you enjoy your evening, Ross Stovold and the team.

Torridon Field to Plate Tasting Menu


Loch Torridon Oyster Veloute


IV22 'Green Salad'


Loch Torridon Langoustine


Torridon Farm Highland Beef


Kitchen Garden Rhubarb


Yoghurt Parfait


6 course menu £80.00 per person

7 course menu with cheese £90.00 per person

We kindly ask for our tasting menu to be taken by everybody at the table.

The last seating is by 8.30pm for this menu.