



# AMBRAIGH

THE BEST OF SKYE PRODUCE, COOKED SIMPLY, IN A MODERN EUROPEAN RESTAURANT WITH A WIDE VARIETY OF INFLUENCE TO SHOWCASE THE AMAZING LARDER SKYE HAS TO OFFER.

## SEAFOOD & OYSTERS

**CUMBRAE OYSTERS**  
either au natural, Rockefeller,  
thermidor **TBC** (each)

**LOCH EISHORT MUSSELS**  
either curried,  
mariniere or provencal **TBC**

**HAND DIVED SCONSER  
SCALLOP**  
jerusalem artichoke,  
fennel **TBC**

**TALISKER WHISKEY CURED  
SKYE SALMON**  
chicory & blood orange **TBC**

**GRILLED LANGOUSTINES**  
wild garlic butter **TBC**

**SEAFOOD PLATTER**  
consisting of all of  
the above as a sharer **TBC**

## TO START

**GARTMORN FARM  
DUCK PROSCIUTTO**  
radish, orange,  
pickled salsify **TBC**

**SOUP  
OF THE DAY**  
artisan bread,  
Orkney butter **TBC**

**PEA BROAD BEAN SCOTCH EGG**  
Orbost herb pesto **TBC**

**HAND MADE HAGGIS**  
turnip puree **TBC**

## MAIN COURSES

**SCOTTISH  
SALMON FILLET**  
saffron fregola,  
salmon roe,  
grilled artichoke **TBC**

**BROWN SHRIMP  
RISOTTO**  
samphire,  
lemon & brown butter **TBC**

**SKYE SHELLFISH FETTUCCINE**  
tomato & dill vinaigrette,  
Scottish vermouth, crab,  
mussels, langoustines **TBC**

**28 DAY DRY AGED  
RIBEYE STEAK**  
hand cut chips,  
heritage tomato salad,  
roasted corn & chimichurri **TBC**

**ROAST POTATO GNOCCHI**  
green herb pesto,  
foraged hazelnut,  
roasted shallot **TBC**

**ROAST  
WOOD PIGEON CROWN**  
haggis & black pudding croquette,  
red wine sauce,  
purple sprouting broccoli **TBC**

## DESSERTS

**SELECTION OF  
ICE CREAMS**  
wafer and  
Scottish Berries **TBC**

**BARLEY PANNA COTTA**  
whiskey & orange syrup,  
poached rhubarb **TBC**

**TIRAMISU**  
made with Birch coffee  
& Talisker Whiskey **TBC**

**SELECTION OF  
SCOTTISH CHEESES**  
candied walnut,  
red wine jelly,  
fruit & walnut bread **TBC**