



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

HIGHLAND OYSTERS GFA

au natural, Rockefeller or thermidor **£4** (each)

LOCH EISHORT MUSSELS GF

curried, mariner or Provencal **£11**

HAND DIVED SCONSER SCALLOP GF

Jerusalem artichoke, fennel **£10** (each)

TALISKER WHISKY CURED SKYE SALMON

Chicory, orange and chive oil **£13**

GRILLED LANGOUSTINES GF

wild garlic butter **£15**

TO START

DUCK LIVER PARFAIT

Toasted sourdough, pickled fennel and onion marmalade **£10.50**

ROAST LEEKS AND BEETROOT

Whipped goats cheese, dukkah and gremolata **£9 V**

SOUP OF THE DAY V. GFA

artisan bread, homemade butter **£7.50**

PEA BROAD BEAN SCOTCH EGG V

herb pesto **£9**

HAGGIS BON BONS

turnip puree, red wine jus, turnip crisps **£9**

MAIN COURSES

SCOTTISH SALMON FILLET

saffron cous cous, salmon roe, grilled artichoke **£25**

RED PEPPER AND OREGANO STUFFED CHICKEN BREAST

Fondant potato, baba ganoush, roasted chicory and basil pesto **£23**

SKYE SHELLFISH TAGLIATELLE

tomato & dill vinaigrette, Italian vermouth, crab, mussels, langoustines **£26**

28 DAY DRY AGED RIBEYE STEAK

hand cut chips, heritage tomato salad, roasted corn & chimichurri **£30**

ROASTED CAULIFLOWER STEAK

spiced five bean cassoulet, basil pesto, rocket salad **£18 VG. GF**

LOCAL FARMED VENISON BURGER

brioche bun, red onion chutney, triple cooked chips, house slaw **£20**

CRAB RISOTTO GF

samphire, lemon & brown butter **£22**

SAUCES

£3.50 (each)

RED WINE JUS

BLUE CHEESE

PEPPERCORN

SIDES

£5 (each)

TENDER STEM BROCCOLI VG garlic chilli

PORTREE BAKERY SOURDOUGH V Orkney butter

TRIPLE COOKED CHIPS VG

CREAMED SPINACH V

HERITAGE SALAD VG



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DESSERTS

**SELECTION OF
HOMEMADE ICE CREAMS V**
wafer and Scottish berries **£7**

SUMMER BERRY PAVLOVA V
Chantilly cream and mango coulis **£9**

CITRUS POSSET
Whisky jelly and shortbread **£9**

TIRAMISU
made with Miko coffee
& Talisker Whisky **£10**

**SELECTION OF
SCOTTISH CHEESES GFA**
candied walnut,
red wine jelly,
fruit & walnut bread **£13**

DIGESTIFS

25ml

THE DALMORE- KING ALEXANDER III An opulent Highland malt that resembles rich fruit cake in a glass **£30**

TALISKER 30 YEAR OLD A real punch of pepper and plum berries to help roundoff the most discerning palette **£75**

JEAN FILLIOUX RESERVE FAMILIALE An exquisite cognac using grapes exclusively from Grande Champagne Cru. Rich tobacco and anise succumb to honey spice **£25**

ANTICA SAMBUCA A classic Italian Digestif, made in Northern Venice. Aniseed, sweet orange and Coriander **£4**

GRAND MARNIER CORDON ROUGE A superb orange liqueur made from fine cognac. Bitter essence of wild oranges, matured in oak vats for 6 months **£5**

COFFEES

GAELIC COFFEE with Talisker 10 year **£7**

BAILEYS COFFEE **£7**

TIA MARIA COFFEE **£7**

FRENCH COFFEE with Grand Marnier **£8**



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