



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

au natural or grilled with seaweed butter panko with Skye Black reduction **£4** (each)

### LOCH EISHORT MUSSELS

Mariner, or tomato & chilli **£12**

### SEARED KING ISLE OF SKYE SCALLOP

Peas a la Francais, seared little gem lettuce, sea herbs **£13**

### VODKA CURED SALMON GRAVLAX

Pickled fennel, pink lady apple gel **£14**

### GRILLED LANGOUSTINES

Local samphire, garlic and herb butter **£15**

## TO START

### SCOTTISH ASAPAGUS

Crispy duck egg, roast radish, wild garlic Pistou **£14**

### MISO MARINATED BABY AUBERGINE

Pickled shallot, Gochujang **£13**

### SOUP OF THE DAY

artisan sour dough, Orkney butter **£7.50**

### COCK A LEEKIE TERRINE,

Prune puree, walnut and honey bread **£12**

### SMOKED VENISON CARPACCIO

Toasted hazelnut, bramble gel **£14**

### TRADITIONAL CULLEN SKINK

Smoked haddock and potato chowder **£9.50**

## MAIN COURSES

### PAN FRIED FILLET OF SCOTTISH SALMON

Crushed baby potato, Baby capers, shrimp brown butter **£28**

### ROAST HISPI CABBAGE

Carrot and ginger purée, Heritage beetroot **£21**

### SQUID AND KING PRAWN FRICASSEE

Tomato, leek, crab and crispy gnocchi **£26**

### 28 DAY DRY AGED RIBEYE STEAK

Watercress salad & Merchant butter **£38**

### PAPPERDELLE PASTA

Wild Mushrooms, spinach, Sweet Chilli Sauce **£19**

### MARINATED RUMP OF LAMB

Spiced Cous Cous, Romesco sauce, minted yoghurt **£31**

### PAN ROASTED BREAST OF DUCK

Honey spiced turnip, crisp potato cake, swede puree **£32**

## SAUCES

**£4** (each)

RED WINE JUS

BLUE CHEESE

PEPPERCORN

SEAWEED BUTTER

WINE MERCHANT BUTTER

GREMOLATA

**£5** (each)

TENDER STEM

BROCCOLI garlic chilli

HOMEMADE BREAD BOARD

Orkney butter

## SIDES

TRIPLE COOKED CHIPS

HARRISA CORN RIBS

FENNEL, ORANGE, RADISH SALAD



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## DESSERTS

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

**SCOTTISH BERRY AND  
FRANGIPANE TART**  
Vanilla Anglaise **£10**

**CHOCOLATE AND PISTACHIO  
CIGARS**  
Coconut ice cream, salted caramel  
sauce **£11**

**MAPLE ROASTED PINEAPPLE**  
Mint creme fraiche, pink peppercorn  
meringue **£10**

**SELECTION OF  
SCOTTISH CHEESES**  
Walnut and honey bread,  
quince jelly **£14**

## 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**

