



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

SEAFOOD & OYSTERS

HIGHLAND OYSTERS

au natural or grilled with chilli and ginger vinegar **£4** (each)

LOCH EISHORT MUSSELS

Mariner, or Thai broth **£12**

SEARED KING ISLE OF SKYE SCALLOP

with Spiced parsnip puree, Granny Smith apple, crispy parsnip **£14**

SMOKED SALMON AND CRAB CAKES

mustard and celeriac remoulade **£14**

GRILLED LANGOUSTINES

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

TO START

BEETROOT TART TATIN

with whipped goats cheese **£14**

MUSHROOM AND CHESTNUT PATE

pickled shallot, sourdough **£12**

SOUP OF THE DAY

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

BREAST OF WOOD PIGEON

Carrot puree, pickled shimeji, toasted macadamia **£15**

TRADITIONAL CULLEN SKINK

Smoked haddock and potato chowder **£9.50**

MAIN COURSES

FILLET OF SEA BREAM

Puy lentil, roasted baby leek, shellfish bisque, crispy shallot **£25**

SWEET POTATO AND CAULIFLOWER CURRY

Jasmin rice, warm chipati **£21**

BREAST OF GUINEA FOWL

Rumbledethuamps, sauteed tenderstem, mustard jus **£27**

PAN FRIED GNOCCHI

roasted vegetables, tomato ragu **£19**

28 DAY DRY AGED RIBEYE STEAK

Watercress salad & Merchant butter **£38**

ROAST LOIN OF VENISON

celeriac fondant, date puree, creamed spinach, bramble jus **£30**

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**

BASQUE BURNT CHEESECAKE
red berry compote **£11**

**PUMPKIN AND CINNAMON
TART**
Ginger ice cream **£11**

DARK CHOCOLATE DELICE
hazelnut praline, marichino cherry,
cherry ice cream **£12**

**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**