

CHARGRILL



TO START

HIGHLAND MEAT PLATTER (gf avail)
changing selection of in house cured & smoked meats (ask server for today's selection)
£8.50 single, £15 sharing platter

HIGHLAND SEA & SMOKE PLATTER (gf avail)
changing selection of in house pickled, smoke and cured seafood, bread, dulse butter (ask server for today's selection)
£8.50 single, £15 sharing Platter

SALT BAKED CELERIAC (vg)
Parsnip purée, artichoke crisp, caper vinaigrette
£6.00

STEAMED ISLE OF SKYE MUSSELS (gf avail)
whisky barrel cider, cream, kohlrabi, bread, dulse butter
£8.50

STORNOWAY BLACK PUDDING
baked goats cheese, balsamic vinaigrette, pickled heritage beetroots
£7.50

SOUP OF THE DAY (gf avail)
soda bread, dulse butter
£4.95

MAINS

NORTH ATLANTIC COD FILLET
potato gnocchi, herb pesto, Skye mussels
£22.00

SMOKED BUTTERNUT TORTELLINI (v)
Butternut Puree, Winter Mushrooms, Sage
£14.50

DESSERTS

SCOTTISH CHEESE BOARD (gf avail)
oatcakes, fruit chutney, quince
£8.50

VANILLA CRÈME BRULEE (gf avail)
pink peppercorn shortbread
£5.50

SELECTION OF ICE CREAM (gf)
£4.50

WARM CHOCOLATE BROWNIE
flapjack crumb, s'mores, cookie ice cream
£7.50

FROM THE GRILL

All our Steaks are from Campbells of Lathallan, sourced from quality assured Scottish farms and are grass fed and dry aged for a minimum of 21 days, prices include 3 sides and Marmalade Hotel signature grill sauce (all gf)

28OZ CÔTE DE BŒUF(for 2) £65

8OZ SIRLOIN STEAK £29

6OZ FILLET STEAK £32

6OZ FLAT IRON STEAK £19

FREE-RANGE CHICKEN SUPREME £18

CAULIFLOWER STEAK (v) £14

SALTED WATERMELON STEAK (v) £13

GRILL TOPPINGS (all gf)

hand dived Skye scallop £9
fried egg £1.50 (vg)
Marmalade Hotel butter £2
anchovy & garlic butter £2
roast shallot & thyme butter £2 (vg)
pistachio gremolata £3 (v)

SAUCES (all gf)

peppercorn & brandy sauce £3
Talisker whisky sauce £3
Marmalade Hotel grill sauce £1.50 (v)
bearnaise sauce £3.50 (vg)

SIDES £4

-hand cut chips (v, gf)
-Skye ale battered onion rings (v)
-grilled flatbread, garlic, anchovy (very)
-burnt aubergine, goats cheese, tomato (vg, gf)
-slow cooked heritage tomatoes, olive oil, Balsamic (v, gf)
-winter mushroom fricassee (vg, gf)
-butternut squash, smoked cream vinaigrette, fig Jam (vg, gf)
-heritage beetroots, blood orange, chicory (v, gf)
-baby gem wedge salad, tomato dressing (v, gf)
-artisan bread, dulse butter (vg)