

DULSE & BROSE

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STARTERS

Soup of the Day (VG)
crusty bread, dulse butter
£4.95

North Atlantic Monkfish Pastrami
Cucumber pickle, crème fraiche, pumpernickel
£8.50

Isle of Mull Cheddar Pancake
Piccalilli, cauliflower salsa
£6.50

Stornoway Black Pudding
Grilled goats' cheese, beetroot, skirlie
£7.50

Skye Mussels
Cooked in Thistly Cross cider, tarragon, bacon
Starter £8.95 / Main £16.95
Subject to availability

SIDES

Orbost rosemary roasted root vegetables
£4.50

Hand cut chips
£3.50

Skye ale battered onion rings
£3.50

Artisan Oatmeal Bread
seaweed butter
£2.00

MAINS

The D&B Angus Steak Burger
Dill pickles, smoked cheddar, salad leaves, brioche
bun, hand-cut chips
£13.95

Isle of Skye beer battered haddock
Pea puree, tartar sauce, hand-cut chips
£14.95

North Atlantic cod fillet
Duck fat potatoes, creamed leeks, poached hens'
egg, hollandaise sauce
£19.95

Lemon & Honey Chicken Supreme
Crispy potatoes, buttered kale, roast chicken sauce
£15.45

Scottish Seafood Risotto
Selection of fish & shellfish, chicory, fennel, and
dulse
£16.95

Heritage Beetroot
Fregola pasta, whipped Katy Rodgers crowdie,
candied walnuts
£14.95

Highland Venison Loin
Whole roasted celeriac, artichoke crisps, artichoke
cream, spiced red cabbage
£26.95

If you have any dietary requirements, please advise
a member of the staff at your earliest convenience.

Many of our dishes can be adapted to suit
GF/Veg/VG requirements, please ask your server
for more details