

DULSE & BROSE

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STARTERS

Soup of the day, bread & butter (gf available) £5.95

Marinated heritage tomatoes, rocket & pistachio pesto (gf, vg) £6.50

Seafood platter

herring rollmop, smoked mussels smoked king scallop hot & cold smoked salmon, butter poached langoustine tail -for two to share (gf available) £20.00

Crab and leek croquette, spinach & garlic mayo £8.50

Tempura vegetable bruschetta, shredded lettuce, chilli dressing, dill pickle (v) £6.50

Lamb kofta, burnt aubergine, mint yogurt (gf) £8.50

MAINS

Sticky glazed short rib of beef
carrot & noodle salad, satay sauce £19.95

Pork schnitzel
thyme butter, heritage beetroot & goats cheese salad £15.95

Skye Ale battered haddock fillet
hand cut chips, herby tartare sauce, pea puree (gf available) £17.50

Dulse & Brose steak burger
Skye Black Ale & apple relish smoked cheddar,
dill pickle, tomato baby gem lettuce, red onion, hand cut chips £14.95

Steamed cod fillet
Isle of Mull cheddar sauce, seasonal greens, new potato champ (gf) £24.50

Garlic butter poached monkfish tail salad
tender stem broccoli, cherry tomatoes
toasted sunflower seeds, anchovy & red wine dressing (gf) £23.50

Warm cheddar pancake
glazed seeds, warm piccalilli, buttered spring onions, crispy shallots £14.50

Heritage tomato & roast garlic tagliatelle
chilli & Lemon dressing, spinach, toasted pine nuts (v) £14.50



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SIDES

Seasonal greens (gf, vg)

New potato champ (gf, vg)

Beer battered onion rings (v, vg)

House salad (gf, v, vg)

Chips (gf, v, vg)

Freshly baked bread, dulce Orkney butter (v, vg)

all £4.00

A note on our suppliers:

At Dulse and Brose, we work with some amazing local farmers and suppliers to deliver exceptional Scottish produce in an accessible menu for all to enjoy.

Below is a list of the suppliers we use that are all within a short radius of the restaurant.

Smoked fish from Roy at Letterfinlay foods

Scottish beef and pork from Stewart at Lochaber Larder

Hand dived scallops from David at Sconser Scallops

Fresh fish from Iain Stewart in Fort William

Salad leaves from Roger at Orbost Farm

Ice cream from Arran Dairies

Soft fruits from Annie at Ochil Foods

We hope you enjoy your meal.



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