

CHARGRILL



STARTERS

SCONSER SCALLOP

*confit chicken wing,
burnt apple puree – £16*
· gf · df ·

LOBSTER CROQUE MADAME

caviar, soft boiled quail egg – £10
· gf available ·

STUFFED CABBAGE

cranberry, pistachio, wild rice – £7.50
· gf · vg ·

CHARGRILLED PHEASANT BREAST

*wild mushroom, confit shallot,
butternut squash – £14*
· gf ·

SOUP OF THE DAY

Artisan Bread, Orkney butter – £6.95

FROM THE GRILL

Includes two accompaniments

200g Picanha Steak

bone marrow butter – £24.50
· gf · df available ·

250g Ribeye Steak

bone marrow butter – £35
· gf · df available ·

Monkfish Tail

dulse butter – £24.95
· gf ·

Smoked Tofu

confit garlic puree – £17.50
· gf · df ·

Lemon & Thyme Chicken Supreme

preserved lemon butter – £19
· gf ·

SAUCES

£3.50 Each

Peppercorn & Brandy

Chimmichurri

ACCOMPANIMENTS

Additional accompaniments £5

Lobster Cannelloni, gruyere espuma

Jerusalem Artichoke, poached pear, chicory

· gf · v ·

Hand Cut chips, rosemary salt, truffle

· gf · v ·

Ratatouille stuffed tomato & straw onions

· v ·

Apple & walnut salad, cider celery emulsion

· gf · vg ·

Wild mushroom & leek fricassee, crispy leeks

· gf · vg ·

Hasselback Potatoes,
pickled pink peppercorns, capers

· gf · vg ·

gf- gluten free, df – dairy free, v-vegan, vg-vegetarian
please inform servers of any allergies

CHARGRILL



DESSERTS

CHOCOLATE GLAZED BLACK FOREST GATEAU

cherry sorbet – £8.50

· gf ·

APPLE TARTE-TATIN

cinnamon ice cream – £8.50

· vg ·

SCOTTISH BRAMBLE PAVLOVA

coconut cream, Bramble & mint sorbet – £8.50

· vg · gf available ·

SCOTTISH CHEESE BOARD

oatcakes, fig & apple chutney, quince jelly – £12.95

· vg ·

SUPPLIER LIST

Sconser Scallops – twice hand dived scallops
Orbost – local salad leaves
Lochaber Larder – our butcher
Iain Stewart – our fishmonger
Misty Isle Distillery – our local gin and vodka supplier
The Raasay Distillery – the gin and whisky supplier
Torabhaig Distillery – the local whisky supplier
The Isle of Skye Brewing Company – our local beer and gin supplier
Liberty Wines – our wine supplier

Should you have any allergies or dietary restrictions,
please notify your server and we will guide you through the menu.

All prices are inclusive of VAT at 20%.
A discretionary service charge of 10% will be added to your bill.

gf- gluten free, df – dairy free, v-vegan, vg-vegetarian
please inform servers of any allergies