



WELCOME TO OUR RESTAURANT.

*Skeabost House was built in 1871 and established as a hotel many years ago.
Wonderful sunsets can be seen in the western skies, and on clear, dark nights, an array of stars
and planets are visible against a velvety backdrop.
This makes it the perfect location for a bite of lunch with friends, and the soft lighting of the
restaurant a romantic space for evening dining.
Our aim will always be to ensure that whatever the occasion,
it will be a meal to remember.*

**WE WISH YOU AN ENJOYABLE DINING EXPERIENCE,
ANNE, JENNIFER, MATTHEW, AND THE SKEABOST TEAM**

#Skeabost





MALT OF THE MONTH

ABERLOUR 12-YEAR-OLD

A sweet dram with good levels of sherry spice and richness, although not overly heavy. There is a touch of welcome bitter char that reigns the dram in before it can become too sweet, providing excellent balance.

£12.50

STARTERS

CHEF'S FRESHLY PREPARED SOUP OF THE DAY

Served with Homemade Bread

£8.00

SPICED CRAB CAKE

Sauce Vierge, Lemon & Coriander Crème Fraiche, Pickled Cucumber

£14.00

SMOKED SALMON

Sauce Gribiche, Baby Capers, Spring Onion Oil, Granary Toast

£14.00

HONEY ROAST GOAT'S CHEESE EN CROUTE

Apple & Walnut Salad, Cornichons, Rocket Pesto

£11.00

CONFIT DUCK RILLETTE

Cherry & Orange Compote, Warm Gingerbread

£13.00

SKEABOWL

Lentil Salad, Soused Vegetables, Sesame Seaweed Sticky Rice, Roast Garlic Houmous, Sweet Potato Crisps

£12.00

Allergy Information

We can offer accurate information on ingredients, however due to the open plan nature of our kitchen we are unable to guarantee that dishes are free from allergens. Please ask a member of the team if you have any questions or concerns.



MAIN COURSES

ISLE OF SKYE ALE BATTERED HADDOCK
Hand Cut Chips, Mushy Peas, Tartare Sauce
£20.00

SEARED COD
King Prawns, Kerala Curry, Wilted Spinach, Buttered Saffron Potatoes, Garden Peas, Crispy Leeks
£31.00

VENISON CASSEROLE
Roasted Roots, Herb Dumplings, Dijon Mash
£24.00

SEARED RIBEYE STEAK
Served with Handcut Chips, Field Mushroom, Roasted Beef Tomato
£37.00
add
Whisky Peppercorn Sauce £4.00
Diane Sauce £4.00

ROASTED SUPREME OF CHICKEN
Fondant Potatoes, Roast Cauliflower, Tomato & Chorizo Ragout
£21.00

STUFFED PORTABELLO MUSHROOMS
Onion Marmalade, Basil & Lemon Quinoa, Crowdie, Garlic Crumb
£19.00

SKEABOWL
Lentil Salad, Soused Vegetables, Sesame Seaweed Sticky Rice, Roast Garlic Houmous, Sweet Potato Crisps
£19.00

SIDES

Hand Cut Chips £4.00
Parsley Buttered New Potatoes £5.00
Parmesan, Truffle and Spring Onion Fries £4.00
Tomato, Red Onion and Feta Salad £5.00



DESSERTS

APPLE TART TATIN

Cinnamon Ice Cream, Maple Anglaise, Almond Brittle
£12.00

CLOOTIE DUMPLING

Drambuie Ice Cream, Spiced Treacle Syrup
£12.00

MILK CHOCOLATE AND TONKA CRÈME BRULEE

Banana, Spiced Rum & Raisin Chutney, Stem Ginger Shortbread
£12.00

SCOTTISH CHEESE BOARD

Chutney, Grapes, Quince Jelly, and Selection of Biscuits
£16.00

A WINTER WARMER

CALVADOS BOULARD GRAND SOLAGE

*Boulard Grand Solage is a sweet, rich Calvados made with cider that has been double-distilled.
The eaux-de-vie used in the Grand Solage ranges between 2 to 5 years old*
£6.00

DESSERT WINE

Elysium Black Muscat Dessert Wine

*A Fine Compliment to Chocolate
Puddings and Blue Cheeses*

£7.70 (70ml)

Smith Woodhouse 10yo Tawny Port NV

*Try with Chocolate Based or
Dark, Sticky Puddings*

£7.50 (50ml)

Noble Late Harvest Semillon Nelson Estate Dessert Wine

*With Notes of Apricot and Peach to
Lighten the Palate*

£7.70 (70ml)



BEER AND CIDER

THISTLY CROSS CIDER 500ML

ORIGINAL APPLE	£7.00
WHISKY CASK	£7.00
STRAWBERRY	£7.00
ELDERFLOWER	£7.00

SKYE BREWERY – UIG - BOTTLED BEER

SKYE GOLD 500ml	£6.50
SKYE BLONDE 330ml	£5.70
SKYE IPA 330ml	£5.70

SKYE BREWERY – UIG – DRAUGHT

SKYE CRAFT LAGER	pint/half pint	£5.50/2.80
EILEAN-OR (Pale Ale)	pint/half pint	£5.50/£2.80
SKYE RED (Red Ale)	pint/half pint	£5.50/2.80

OTHERS

GUINNESS SURGER	£7.75
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NON – ALCOHOLIC BEER

ERDEINGER (0.5% alcohol) 500ml	£6.00
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FIZZY SOFT DRINKS

COKE 330ml	£2.75
COKE 200ml	£2.00
DIET COKE 330ml	£2.75
DIET COKE 200ml	£2.00
APPLETISER 275 ml	£3.00
IRN BRU 330ml	£3.00
IRN BRU SUGAR FREE 330ml	£3.00

SOFT DRINKS

J20 – Passionfruit and Orange	£3.00
Apple Juice (250ml)	£3.00
Orange Juice (125ml)	£1.80
Pineapple Juice (125ml)	£1.80
Cranberry Juice (250ml)	£3.00
Still Water (1 Lt)	£4.50
Sparkling Water	£4.50

CHAMPAGNE 125ML

GUY DE CHASSEY Grand Cru NV, France	£19.50
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SPARKLING WINE 125ML

SYLVOZ PROSECCO Italy	£9.50
PROSECCO ROSÉ Italy	£9.50

WHITE WINE 125ML/175ML

SAUVIGNON BLANC Les Lys de Leon, France	£7.00/£9.50
CHARDONNAY The Lane, Australia	£9.00/£12.00
PINOT GRIGIO Luna Cecilia Beretta, Italy	£6.00/£8.00
VIOGNIER Terre de Lumiere France	£6.50/£8.50

ROSE WINE 125ML/175ML

LE PETIT BALLON Cabernet Blend, France	£5.50/£7.50
GABRIEL PROVENCE France	£8.00/£9.50

RED WINE 125ML/175ML

CARMENERE Casa Felipe, Chile	£7.00/£9.00
MALBEC, Chamuyo Mendoza, Argentina	£6.50/£9.00
PINOT NOIR Muse De Cabestany France	£6.50/£9.00
BELEZOS RIOJA Crianza Bodegas Zugober, Spain	£10.00/£12.00

ALCOHOL FREE WINE 125ML/175ML

CHARDONNAY Sutter Home Winery, Chile	£3.00/£4.00
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**LIQUEURS** **25ML**

ARCHERS Peach Schnapps	£3.50
BAILEYS 50ml	£4.00
BÉNÉDICTINE	£4.20
CAMPARI	£3.80
CHAMBORD	£4.00
COINTREAU	£4.00
DISARONNO	£3.90
DRAMBUIE	£5.00
GLAYVA	£4.50
GRAND MARNIER	£5.00
KAHLÚA	£4.00
MIDORI	£3.50
PERNOD	£3.60
PIMM'S	£4.00
SOUTHERN COMFORT	£3.75
TIA MARIA	£3.90

COGNAC **25ML**

HENNESSY FINE COGNAC	£7.00
HENNESSY VS	£6.00
MARTELL VS	£6.00
MARTELL VSOP	£9.00
Remy Martin 1738 Fine	£11.50

ARMAGNAC **25ML**

JANNEAU VSOP	£6.00
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CALVADOS **25ML**

BOULARD GRAND SOLAGE	£6.00
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TEAS

BREAKFAST TEA	£4.00
DECAFFEINATED TEA	£4.00
EARL GREY	£4.00
DARJEELING TEA	£4.00
PEPPERMINT	£4.00
GREEN TEA	£4.00
RED BERRY CRUSH	£4.00
PEACH & RASPBERRY	£4.00
CAMOMILE	£4.00

LIQUEUR COFFEE **25ML**

SKYE COFFEE <i>Drambuie</i>	£9.50
Gaelic COFFEE <i>Famous Grouse Whisky</i>	£9.00
IRISH COFFEE <i>Jameson Whisky</i>	£9.00
IRISH CREAM COFFEE <i>Baileys</i>	£8.50
SPANISH COFFEE <i>Kahlúa</i>	£8.50
FRENCH COFFEE <i>Martell VS</i>	£9.50
HOT TODDY <i>Famous Grouse Whisky</i>	£5.50

COFFEES

ESPRESSO (S/D)	£2.50/£3.00
MACCHIATO	£3.00
AMERICANO	£4.00
FRENCH PRESS COFFEE	£4.00
CAPPUCCINO	£4.00
LATTE	£4.00
SPECIALITY LATTE	£4.50
VANILLA - ROASTED HAZELNUT – MAPLE SPICE – HONEY-CINNAMON	
FLAT WHITE	£4.00
MOCHA	£4.25
HOT CHOCOLATE	£4.00

EXTRAS 50p

MARSHMALLOWS - SYRUPS - COFFEE

ALL COFFEES CAN BE MADE WITH **DECAFFEINATED COFFEE**



WHISKY FLIGHTS

TALISKER TRIO

Let us introduce the beauty of Talisker whisky, while we try three of our favourite whiskies from this world-famous distillery on the Isle of Skye.

(Talisker 10 yo, Talisker Storm, Talisker Port Ruighe)

£25.00

BALVENIE ADVENTURE

Follow us to Speyside and try three of our favourite whiskies created by the only distillery in the Scottish Highlands that maintains the Five Rare Crafts of whisky-making.

(Balvenie 12 yo Double Wood, Balvenie 14 yo The Week of Peat, Balvenie Port Wood 21yo)

£44.00

DISCOVER ISLA

Experience the taste of a selection of world renowned Isla Malts, from the light palate of Caol Ila to the heavier Lagavulin.

(Caol Ila 12yo, Bowmore 12yo, Lagavulin 16yo)

£29.00

GALIVANT TO GLENROTHES

Quietly and without fanfare, The Glenrothes has been producing some of Speyside's finest single malt scotch whisky for more than a century.

(Glenrothes 12YO, Glenrothes 18YO, Glenrothes Whisky Makers Cut)

£33.00

HIGHLAND TRIP TO GLENMORANGIE

Try the King of smoothness, richness and intriguing complexity when it comes to Highland Whisky with our popular Glenmorangie selection.

(Glenmorangie 18yo, Glenmorangie Lasanta, Glenmorangie Quinta Ruben)

£36.50

