

Let's Begin

Crab
 Brown Crab Linguini, White Crab Meat,
 Tomato Concasse, Chive & Parmesan Foam

1. 2. 3. 7.

—

Asparagus
 Grilled Asparagus, Pearl Barley,
 Nettle Hollandaise

1. 7.

—

Scallop
 Hand Dived Scallops, Apple,
 Gooseberry, Black Pudding

1. 7. 12. 14.

—

Pigeon
 Breast of Wood Pigeon, Puy Lentils,
 Pancetta, Orange Puree

7. 9. 12. gf.

—

Beetroot
 Tart of Pickled Golden Beetroot,
 Whipped Goats Cheese, Toasted Pine Nut

1. 7. 8. 12.

—

Chicken
 Confit Chicken Leg & Truffle Terrine,
 Prune Ketchup, Rocket, Balsamic Dressing

12. gf. df.

Mains

Lamb
 Rump of Lochalsh Lamb, Smoked Aubergine Puree,
 Glazed Carrot, Dauphinoise, Mint

7. 12. gf.

—

Salmon
 Fillet of Scottish Salmon, Pea Risotto,
 Samphire, Jersey Royals, Herbs

4. 7. 12. gf.

—

Cauliflower
 Curried Cauliflower, Pickled Kohlrabi,
 Tempura Cauliflower, Courgette & Hazelnut Salad

7. 12. gf. df.

—

Halibut
 Fillet of Halibut, White Bean & Mussel Cassoulet,
 Squid Ink Tuile

1. 2. 7. 9. 12.

—

Chicken
 Breast of Corn Fed Chicken, Truffle Pomme Puree,
 Wild Mushroom, Spring Onion, Café au Lait

7. 12. gf.

—

Shallot
 Caramelised Shallot Tatin, Beetroot, Aged Gouda,
 Pickled Shimeji, Radish & Rocket Salad

7. 12. gf.

To Finish

Carrot
 Duisdale Carrot Cake, Candied Walnut,
 Yoghurt Sorbet

1. 3. 7. 8.

—

Lemon
 Baked Lemon Tart, Pink Peppercorn Meringue,
 Raspberry Sorbet

1. 3. 7.

—

Chocolate
 70% Dark Chocolate & Whisky Mousse,
 Honeycomb, Bramble Granita

7. gf.

—

Vanilla
 Vanilla Panna cotta, Vodka Poached Rhubarb,
 Stem Ginger Ice Cream

1. 7. 12.

—

Pineapple
 Rum Glazed Pineapple, Blood Orange,
 Rum & Coconut Sorbet

12. gf. df.

—

Cheese Board
 Selection of Scottish Cheeses, Crackers,
 Chutney, Grapes

£8 Supplement 1. 7. 12.

On the Side

Truffle Pomme Puree
 Tenderstem Broccoli with Toasted Almonds
 Duisdale House Salad with Orange Dressing
 Duisdale Vegetables

£7 each



Our Local Suppliers

We are delighted to work with the following local suppliers

- Lochalsh Butchers - Kyle
- Fisherman's Kitchen - Kyle
- Drumfearn Mussels - Drumfearn
- Duisdale Poly Tunnel
- Dunvegan Black Pudding - Dunvegan
- Orbost Salad Leaves - Orbost
- Just Hooked - Portree

Allergens (vgn) Vegan, (gf) Gluten Free (df) Dairy Free

- 1.Cereal containing Gluten 2.Crustacean 3.Eggs 4.Fish 5.Peanuts
- 6.Soybeans 7.Diary 8.Nuts 9.Celery 10.Mustard 11.Sesame Seed
- 12.Sulphur Dioxide and Sulphites 13.Lupin 14. Molluscs

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 speak to a member of the team if you have any questions or concerns.

Prices include VAT at 20%. A discretionary service charge of 10% is added to all tables of six or more.

2 course £53 | 3 course £67