



Skeabost

West Pier Restaurant

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

AN HEARACH.

"Hints of crushed grains and hay. Subtle beach bonfire in the distance. Then some sweeter hints of custard and caramelized nuts, as well as lime and stewed apples in the background. A sweet and minty combo with floral notes. There's some peat smoke too, not very in-your-face but nicely subtle and integrated.

£12.50

To Start

CULLEN SKINK

*Traditional Thick Scottish Soup, with Smoked Haddock Potatoes Leek and Cream,
Served with Focaccia
Starter £14.00
Main £21.00*

WATERMELON SALAD

*Pomegranate Syrup, Feta Cheese, Baby Basil, Olive Oil with a Touch of Cayenne
£12.00*

CHARRED HERITAGE CARROT SALAD

*Carrot & Sunflower Seed Pesto, Pickled Carrot, Five Spice Onion Ash, Herb Oil
£13.00*

RED ONION TARTE TATIN

*Crottin Goats Cheese, Fig Jam, Honey-Soaked Figs, Balsamic Glaze, Rocket Salad
£14.00*

CONFIT CHICKEN AND HAM HOCK TERRINE

*Prune Chutney, Croutes, Piccalilli and Tarragon Oil
£15.00*

TRIO OF SCOTTISH SMOKED AND CURED SALMON

*Hot Smoked, Cold Smoked and Gravlax.
Shaved Pickled Fennel Salad, Smoked Mussel Mayonnaise
£16.00*

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.



TO FOLLOW

OVEN ROASTED COD

White Bean Puree, Tenderstem Broccoli and Sauce Vierge
£31.00

PAN FRIED MONKFISH WRAPPED IN PARMA HAM

Saffron Cocotte Potatoes, Samphire, Sun Blushed Tomato, Crispy Kale, Beurre Blanc
£32.00

CHICKEN STUFFED WITH A MUSHROOM MOUSSE

*Clapshot Mash, Glazed Heritage Carrots, Crispy Chicken Skin,
Peppercorn Sauce and Haggis Croquette*
£29.00

PAN ROASTED LOIN OF VENISON

*Parmentier Potatoes, Spice Carrot Puree, Chantrells, Tender Stem Broccoli,
Chocolate Jus, Blackberry Gel*
£37.00

FILLET OF BEEF

*Fondant Potatoes, Roasted Beetroot, Beef Glazed Carrots, Confit Shallots,
Red Wine and Thyme Jus*
£38.00

GOATS CHEESE AND PESTO RISOTTO

With Parmesan Tuille
£20.00

ROAST BUTTERNUT SQUASH AND WILD MIXED NUT PITIVIER

Sauteed New Potatoes, Orbost Salad, Sweet Red Wine Reduction
£21.00

Sides

Extra bread Bowl £4.00

Hand Cut Chips £5.00

Buttered New Potatoes £5.00

Side Salad £5.00



DESSERTS

RICH DARK CHOCOLATE AND WHISKY TART

Dark Chocolate and Nut Crumb, Coffee Parfait, Earl Grey Syrup
£12.00

TRADITIONAL SCOTTISH RASPBERRY CRANACHAN

Skeabost Shortbread
£12.00

SELECTION OF SCOTTISH CHEESES

With Oatcakes
£16.00

CHEF'S DESSERT OF THE WEEK

Please ask your server for details
£12.00

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)



CHAMPAGNE 125ML

GUY DE CHASSEY
Grand Cru NV, France £19.50

SPARKLING WINE 125ML

SYLVOZ PROSECCO £9.50
Italy
PROSECCO ROSÉ £9.50
Italy

WHITE WINE 125ML/175ML

SAUVIGNON BLANC £7.00/£9.50
Les Lys de Leon, France
CHARDONNAY £9.00/£12.00
The Lane, Australia
PINOT GRIGIO £6.00/£8.00
Luna Cecilia Beretta, Italy
VIOGNIER £6.50/£8.50
Terre de Lumiere France
Belezos Rioja Blanco £7.50/11.00
Crianza Spain

ROSE WINE 125ML/175ML

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

RED WINE 125ML/175ML

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

ALCOHOL FREE WINE 125ML/175ML

CHARDONNAY £3.00/£4.00
Sutter Home Winery, Chile

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


SONAS
COLLECTION
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

