

Let's Begin

Scallop

Hand Dived Scallop, Lardo, Smoked Fish Sauce, Puff Pork

7. 8. 14.

Jerusalem Artichoke Crispy Egg, Jerusalem Artichoke Espuma, Nasturtium

2. 4. (v)

Cock-a-Leekie Chicken Ballotine, Prune Ketchup,

Crispy Leeks 2. 7. 10. 14.

Heritage Tomatoes

Confit Peach, Guacamole, Candied Almonds, Black Crowdie

2. 7. 10. (v)

Cullen Skink

Smoked Haddock Bon Bons, Leek & Potato Veloute, Creme Fraiche

2. 4. 5. 7.

Raviolo

Prawn & Crab Filling, Samphire, Shellfish Bisque

1. 2. 3. 4. 5. 7. 14.

Mains

A SONAS HOTEL

To Finish

Cod

Chicken Stuffed Courgette Flower, Courgette Puree, Chicken Butter Sauce

5. 7. 14.

Venison Saddle

Mushrooms, Potato Fondant, Cavolo Nero, Venison Chorizo Jus

1. 7. 14. (gf)

Halibut

Baked with Hazelnut Crust, Herb Crushed Potato, Mussel Broth

2. 5. 7. 8. 10. 14.

Beef Striploin

Baked Tomato with Duxelles, Anna Potato, Bearnaise

4. 7. (gf)

Corn-fed Chicken

Leek Terrine, Colcannon Croquette, Tarragon Jus

1. 2. 7. 14.

Pigeon Wellington

Roast Garlic Pomme Puree, Salsify, Kale, Game Jus

1. 2. 4. 7. 14.

Rice Pudding

White Chocolate Rice Pudding, Doughnut, Jerusalem Artichoke Ice Cream

2. 4. 7. (v)

Tart

Lemon Balm Tart, Wood Sorrell Marshmallow, Wood Sorrell Ice Cream

2. 4. 7. (v)

Honey Custard

Honey Cake, Macerated Berries, Honeycomb, Ginger Sorbet

2. 4. 7. 14. (v)

Chocolate

Dark Chocolate Delice, Mascarpone Mousse, Coffee Ice Cream

2. 4. 7.

Souffle

Strawberry Souffle, Nasturtium Ice Cream

2. 4. 7. (v)

Duisdale Cheese Board

Apple Chutney, Crackers, Quince, Grapes

2. 4. 14. (v) £8 Supplement On the Gide

Roast Garlic Pomme Puree

Tenderstem Broccoli with Toasted Almonds

Duisdale House Salad with aged Red Wine Vinegar Dressing

Seasonal Vegetables

£7 each

Our Loca
Gupplie

DUISDALE HOUSE HOTEL / POLY TUNNE

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
Just Hooked - Portree

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

1. Celery 2. Cereal containing Gluten 3. Crustaceans 4. Eggs 5. Fish 6. Lupin

7. Milk 8. Molluscs 9. Mustard 10. Nuts 11. Peanuts 12. Sesame Seeds

13. Soya 14. Sulphur Dioxide and Sulphites

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.