

Let's Begin

Mackerel

Grilled Mackerel, Ajo Blanco,
Dulse & Fennel Slaw, Sorrel

2. 5. 9. 10. 14. (df)

—

Jerusalem Artichoke

Crispy Egg, Chive Emulsion,
Nasturtium

2. 4. (v)

—

Cock-a-Leekie

Chicken Ballotine, Prune Ketchup,
Walnut & Prune Bread, 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

Bouillabaisse

Cod, Langoustines & Clams,
Rouille Mash, Sea Vegetables

1. 3. 4. 5. 7. 8. 14. (gf)

—

Venison Saddle

Mushrooms, Potato Fondant,
Cavolo Nero, Venison Chorizo Jus

1. 7. 14. (gf)

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Halibut

Baked with Hazelnut Crust,
Herb Crushed Potato, Mussel Broth

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

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Beef Striploin

Baked Tomato with Duxelles,
Anna Potato, Bearnaise

4. 7. (gf)

—

Corn-fed Chicken

Leek Ballotine, Coleannon,
Haggis Croquette, Tarragon Jus

1. 2. 7. 14.

—

Pigeon Wellington

Roast Garlic Pomme Puree, Salsify,
Kale, Game Jus

1. 2. 4. 7. 14.

To Finish

Panna Cotta

Yoghurt, Plum & Red Wine Compote,
Candied Pistachios, Lemon Sorbet

7. 10. 14.

—

Tart

Pear Frangipane, Mulled White Wine Gel,
Vanilla Ice Cream

2. 4. 7. 10. 14. (v)

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Vanilla Cheesecake

Walnuts, Grapes, Apple Granita

2. 7. 10

—

Chocolate

White Chocolate & Drambuie Delice, Strawberries,
Creme Fraiche Sorbet

2. 7. 14.

—

Creme Brulee

Tonka Bean Creme Brulee, Shortbread,
Raspberries, Raspberry Sorbet

2. 4. 7. (v)

—

Duisdale Cheese Board

Selection of Scottish Cheeses, Crackers,
Chutney, Grapes

2. 4. 14. (v)

£8 Supplement

On the Side

Roast Garlic Pomme Puree

Tenderstem Broccoli with Toasted Almonds

Duisdale House Salad with aged
Red Wine Vinegar Dressing

Seasonal 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
Just Hooked - Portree

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

1. Celery 2. Cereal containing Gluten 3. Crustacean 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.

2 course £69 | 3 course £79