

Let's Begin

Scallop

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

7. 8. 14.

—

Rosecoff Onion Tarte Tatin

Crispy Ox Cheek, Fried Quail Egg

2. 4. 7. 14.

—

Heritage Tomatoes

Tomato Jam, Confit Peach, Candied Almonds,
Black Crowdie, Tomato Consomme

2. 7. 10. (v)

—

Sea Trout Mosaic

Pickled Cucumber, Cucumber Ketchup,
Sriracha Mayo, Crispy Rice,
Grape & Cucumber Gazpacho

4. 5. 9. 14. (gf) (df)

—

Raviolo

Seafood Raviolo, Samphire,
Shellfish Bisque

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

—

Duck Leg Terrine

Pumpkin Seed Granola, Poached Rhubarb,
Port Jelly, Pistachios

2. 7. 10. 14.

Mains

Cod

Chicken Mousse, Arbroath Smokie Pancake,
Courgette Puree, Chicken Veloute

2. 4. 5. 7. 14.

—

Venison Saddle

Venison Pie, Pommes Dauphine,
King Oyster Mushroom, Venison & Elderberry Jus

1. 2. 4. 7. 14.

—

Halibut

Hazelnut Crust, Herb Crushed Potato,
Mussel Broth

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

—

Beef Striploin

Braised Short Rib, Beef Fat Confit Celeriac,
Brassicas, Beef & Garlic Caper Jus

1. 7. 14. (gf)

—

Corn-fed Chicken

Red Pepper Polenta, Charred Corn,
Broad Bean Fricassee, Sweet Corn Puree,
Chicken Jus

1. 7. 14. (gf)

—

Carrot Tortellini

Salt Baked Carrot, Pickled Carrot, Carrot Puree,
Dukkah, Nasturtium Pesto, Hazelnut Foam

2. 4. 7. 10. (v)

To Finish

Rice Pudding

White Chocolate Rice Pudding,
Elderflower Doughnut, Elderflower Sorbet

2. 4. 7. (v)

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Tart

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

2. 4. 7.

—

Honey Custard

Macerated Berries, Honey Cake,
Honeycomb, Ginger Sorbet

2. 4. 7. 14. (v)

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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 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

Iain Stewart Fish - Fort William

Skye Scallop Divers - Skye

Duisdale Poly Tunnel

Dunvegan Black Pudding - Dunvegan

Drumfearn Mussels - Drumfearn

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.

2 course £69 | 3 course £79