



# SKEABOST

HOUSE HOTEL

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*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*





## Starters

### *Soup of the Day £10*

*Served with Homemade Sourdough or Gluten Free Roll*

### *Chicken and Parma Ham Terrine £14*

*Pickles, Chutney and Croutes*

*Pair with a glass of Viognier, Terre de Lumiere (white) or Casa Felipe Carmenere (red)*

### *Carrot Lox £12*

*Hummus, Carrot Pesto, Lovage Oil*

*Pair with a glass of Petite Ballon Rose*

### *Sea Trout Gravlax £15*

*Mixed Tomato and Shallot Salad, Dill Oil*

*Pair with a glass of Lys de Leon Sauvignon Blanc*

### *Beef Tartare £14*

*Cured Egg Yolk, Truffle Dressing, Toasted Focaccia*

*Pair with a glass of La Muse Pinot Noir or Gabriel Source Rose*

### *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.*



## Main Course

### **Roast Beef Fillet £38**

*Duck Fat Rosti, Pickled Beetroot, Charred Tender Stem, Wild Garlic Emulsion, Jus  
Pair with a Glass or Bottle of Chamuyo Malbec, Mendoza*

### **Spiced Marinated Salmon en Papillote £32**

*Olives, New Potato Salad with Dill and Caper Dressing, Mixed Leaf Salad  
Pair with a Bottle of Die Adegas Galegas Chenin Blanc*

### **Chicken Supreme £32**

*Black Garlic Broth, Legume, Peas, Spring Onion, Herb Gnocchi  
Pair with a glass or bottle of The Lane Chardonnay, Adelaide*

### **Soft Polenta £20**

*Seasonal Greens, Fried Capers, Vegetable Jus  
Pair with a bottle of Picpoul de Pinet, Morin*

### **Beer Battered Haddock £20**

*With Twice Cooked Chips, Crushed Garden Peas, Tartare Sauce  
Pair with a bottle of Sancerre, Domaine du Nozay*

## Sides

*Parsley Buttered New Potatoes - £4*

*Chips - £4*



## Desserts

### Poached Pears

Lemon Sorbet, Ginger Crumble

£12

Perfectly "peared" with a 70ml glass of Nelson Family Estate Late Harvest £7.80

### Chocolate Brownie

Coffee Ice Cream, Caramel

£12

Why not try our Brownie with a 70ml glass of Elysium Black Muscat – great with chocolate! £8.00

### Sticky Toffee Pudding

Clotted Cream Ice Cream

£12

Match this sticky date pudding with a 70ml glass of San Emilio Pedro Ximenez Solero Reserva £7.00

### Cheese Selection

£18

Enhance our cheese selection with a 70ml glass of Manoella 10yo Tawny Port  
– a classic match made in heaven! £7.20

Try our fantastic range of Liqueur Coffees – the  
perfect way to complete your meal...

#### Skye Coffee

25ml of Isle of Skye Drambuie, topped with Double cream

#### Gaelic Coffee

25ml of Whyte MacKay Whisky, topped with Double cream

#### Irish Coffee

25ml of Jameson's Irish Whiskey, topped with Double cream

#### Irish Cream Coffee

25ml Baileys Irish Cream, topped with Double cream

#### French Coffee

25ml of Martell VS Cognac, topped with Double cream

#### Spanish Coffee

25ml of Kahlua, topped with Double cream