



Skeabost

A SONAS HOTEL

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*

Starters

Soup of the Day £10

Served with Homemade Sourdough or Gluten Free Roll

Ham Hock & Mustard Terrine £13

With Piccalilli and Toasted Sourdough

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

Allergens: Gluten · Celery · Mustard

Salt Baked Beetroot £12

Whipped Goats Cheese, Pickled Beetroot, Honey Soaked Figs & Candied Walnuts

Pair with a glass of La Muse, Pinot Noir

Allergens: Dairy · Nuts · Peanuts · Sulphur Dioxide

In-House Hot Smoked Salmon £13.50

With Potato Salad and Mixed Leaves

Pair with a glass of Lane Chardonnay, Australia

Allergens: Eggs · Fish · Mustard

Haggis Neeps & Tatties £12

With Peppercorn Sauce

Traditionally paired with a dram of whisky! Great with Skyes own Talisker 10 year Single Malt.

Allergens: Gluten · Dairy (Milk) · Sulphur Dioxide

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

Ribeye Steak £37

Potato Rosti, Roasted Tomato & Mushroom

Add Peppercorn Sauce or Red Wine Jus £4.00

Pair with a Bottle of Cecilia Beretta Ripasso Valpolicella, Italy £59

Allergens: Celery · Gluten · Sulphur Dioxide · Dairy

Pan Roasted Chicken Breast £27

Wild Mushroom Risotto

Pair with a Bottle of Cakebread Cellars Chardonnay £79.00

Allergens: Celery · Milk · Sulphur Dioxide

Braised Scottish Venison £30

Pomme Puree, Honey Roasted Vegetables & Seasonal Greens

Pair with a Manoella Wine & Soul, Douro, Portugal £51.00

Allergens: Celery · Milk · Sulphur Dioxide

Sun Blushed Tomato Risotto £18

Rocket Pesto & Sun Kissed Tomatoes

Pair with a bottle of Cecilia Beretta's Fredda Rose, Italy £40

Allergens: Celery · Sulphur Dioxide

Beer Battered Haddock £20

With Chunky Chips, Crushed Garden Peas, Tartare Sauce

Pair with a bottle of Sancerre, Domaine du Nozay £60

Allergens: Gluten · Fish · Mustard · Eggs · Dairy

Sauteed Fillet of Seabass £26

With Crushed New Potatoes, Peas, Salsa Verde, Sun Kissed Tomatoes

Pair with a bottle of Paza La Maza Albarino £46

Allergens: Fish · Mustard

Sides £4.50 each

Side Salad · New Potatoes · Chips

Desserts

Poached Pear £12

Lemon Sorbet, Ginger Crumble

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

Allergens: Nuts · Peanuts · Sesame Seeds

Eton Mess £12

Fresh Scottish Berries, Berry Compote, Crushed Meringue

Why not try our Eton Mess with a 70ml glass of Elsie Black Muscat £7.80

Allergens: Eggs · Milk

Sticky Toffee Pudding £12

Clotted Cream Ice Cream

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

Allergens: Gluten · Eggs · Milk · Nuts · Peanuts · Soya

Scottish Cheese Selection £15

with Oatcakes, Chutney, Grapes & Celery

Enhance our cheese selection with a 70ml glass of Manóella 10yo Tawny Port

– a classic match made in heaven! £7.20

Allergens: Celery · Gluten · Eggs · Milk · Sulphur Dioxide

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

Skye Coffee £9.50

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

Gaelic Coffee £9.00

25ml of Whyte MacKay Whisky, topped with Double cream

Irish Coffee £9.00

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

Irish Cream Coffee £9.00

25ml Baileys Irish Cream, topped with Double cream

French Coffee £9.50

25ml of Martell VS Cognac, topped with Double cream

Spanish Coffee £9.00

25ml of Kahlua, topped with Double cream