

Let's Begin

Pigeon  
Pearl Barley Risotto, Pigeon Jus  
1. 2. 4. 7. 14. 15.

Hand Dived Scallop  
Charred Leek, Onion Broth  
2. 7. 8. 14. 15.

Vegetarian Haggis Scotch Egg  
Leek Espuma, Burnt Leek Powder  
1. 2. 7. 14.

Beef Tartare  
Confit Egg Yolk, Pickled Turnip  
2. 4. 7.

Sea Trout Mosaic  
Pickled Kohlrabi, Sweet & Sour Dill  
4. 5. 7. 14. (gf)

Mushroom Dumpling  
Ponzu Jelly, Mushroom Tea  
2. 4. 7. 12. 13. 14. 15. (v)

Mains

Celeriac & Miso Tart  
Honey Carrot, Aubergine Relish  
2. 4. 7. 10. 13. 14. (v)

Chicken Balmoral  
Chicken Leg Spring Roll, Chicken Fat Pomme Anna,  
Whisky Peppercorn Sauce  
1. 2. 4. 7. 10. 14. 15.

Cod  
Persillade Oyster, Potted Crab Pie, Chanterelle  
1. 2. 3. 4. 5. 7. 8. 14. 15.

Halibut  
Salmon Cannelloni, Salsify, Mussel Veloute  
2. 4. 5. 7. 8. 14. 15.

Butternut Squash Tortellini  
Salt Baked Butternut Squash, Spinach Pesto,  
Hazelnut Foam  
2. 4. 7. 10. 13. (v)

Duck Breast  
Braised Duck Leg, Confit Beetroot, Brassicas,  
Pickled Elderberry Jus  
1. 7. 14. 15. (gf)

Monkfish Tail  
Langoustine, Fennel Jam, Bouillabaisse  
1. 3. 5. 7. 8. 14. 15. (gf)

To Finish

Pumpkin Custard Tart  
Matcha Meringue, Chai Ice Cream  
2. 4. 7. (v)

Apple Crumble Souffle  
Creme Anglaise, Apple Sorbet  
2. 4. 7. (v)

White Chocolate Mousse  
Honeycomb, Parsnip Ice Cream  
2. 4. 7.

Toravaig Whisky Baba  
Poached Pear, Plum Sorbet  
2. 4. 7.

Dark Chocolate Cremoux  
Acorn Mousse, Acorn Ice Cream  
2. 4. 7.

Cheese Board  
Scottish Cheese, Pumpkin Seed Crackers,  
Oat Cakes, Quince  
1. 2. 4. 14. (v)  
£8 Supplement

On the Side

Roast Root Vegetables 1. (vgn) (gf) (df)  
Wild Mushroom on Toast 4. 7. 14.

Mashed Potato 7. (v)  
Mixed Leaf Salad 14. (vgn)

£7 each



Our Local Suppliers

We are delighted to work with the following local suppliers

Skye Scallop Divers - Skye  
Duisdale Poly Tunnel  
Dunvegan Black Pudding - Dunvegan  
Drumfearn Mussels - Drumfearn

(v) Vegetarian (vgn) Vegan (gf) Gluten Free (df) Dairy Free.

Allergens: 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 15. Garlic

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%.

2 course £69 | 3 course £85