

## Let's Begin

### Soup of the Day

Homemade Bread and Whipped Butter £10  
*bread contains gluten*

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Roulade of Hot and Cold Smoked Salmon £13  
with Apple and Beetroot  
5.

—

Pan Roasted Breast of Pheasant £14  
Black Pudding Puree, Potato Scone,  
Sauteed Mushrooms  
2.

—

Seared Scottish Scallops £16  
Cauliflower Textures and Leek Ash  
8.

—

Chicken and Apricot Terrine, £12  
Pickled Brambles and Paprika Biscuits  
(gf)

Please ask your server for other *Gluten Free* and *Dairy Free* options

(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

*Mains*

**Roasted Duck Breast**  
Sweet Potato Fondant, Blueberry Jus,  
Carrots Poached in Orange Juice  
(gf)

£39

**Loin of Highland Venison**  
Truffled Mash Potato and Textures of Beetroot  
(gf)

£38

**Fillet of Scottish Salmon**  
Bed of Crushed Potatoes, Spinach & Watercress Sauce,  
Tempura Samphire  
5.

£33

**West Coast Hake**  
Hazelnut Crust, Melting Potatoes  
and Warm Tartar Sauce  
2. 5. 10.

£34

**Roasted Butternut Squash**  
Baby Fondant Potatoes, Roasted Vegetables,  
Onion Seed Mille-Fuille  
(v) mille feuille contains gluten

£26

**Crispy Basil Gnocchi**  
Rich Tomato Sauce and Parmesan Crisps  
7.

£26

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# Skeabost

A SONAS HOTEL

## On the Side

Panache of Seasonal Vegetables £6  
(gf)

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Triple Cooked Chips £7  
(gf)

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Parsley Mash Potato £6  
(gf)

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Homemade Bread with Whipped  
Garlic and Rosemary Butter £5  
*bread contains gluten*

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## To Finish

**Chocolate and Talisker Mousse**  
with Raspberry Textures **£15**  
2. 4. 7.

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**Lemon Posset**  
Fruit Compote and Homemade Shortbread **£15**  
(v)

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**Coconut Ice Cream**  
with Chocolate 3 ways **£10**  
(v)

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**Souffle of the Day**  
*with accompanying Sorbet* **£15**  
4.

—

**Selected Cheeses**  
Homemade Biscuits, Quince Paste, Frozen Grapes **£18**  
Homemade Onion Chutney  
7.

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