

Let's Begin

Hand Dived Scallop Lardo, Smoked Fish Sauce <i>5. 7. 8. 14. 15. (gf)</i>	£15
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Vegetarian Haggis Scotch Egg Leek Veloute, Burnt Allium Powder <i>2. 4. 7. 15. (v)</i>	£12
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Mushroom Dumpling Ponzu Jelly, Mushroom Tea <i>2. 4. 7. 13. 14. 15. (v)</i>	£14
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Crab Pickled Cucumber, Brown Crab Mayonnaise, Cucumber Gazpacho <i>3. 4. 9. 14. (gf) (df)</i>	£15
—	
Smoked Salmon Dill Emulsion, Creme Fraiche <i>2. 4. 5. 7. 9. 14.</i>	£14
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Venison Ravioli Potato & Cheese Espuma, Truffle <i>1. 2. 4. 7. 9. 14. 15.</i>	£15

Mains

Sirloin Steak King Oyster Mushroom, Confit Cherry Tomatoes, Pont Neuf <i>1. 3. 7. 14. 15. (gf)</i> <i>Add Lobster Tail £40</i>	£44
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Pistachio Crust Lamb Rack Lamb Fat Pomme Anna, Pea Fricassee, Sundried Tomato, Lamb Jus <i>1. 2. 7. 10. 15.</i>	£29
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Halibut Hazelnut Crumb, Herb Crushed Potatoes, Mussel Broth <i>2. 5. 7. 8. 14. 15.</i>	£40
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Cod Cep Gnocchi, Shrimp, Tenderstem, Toasted Almonds <i>2. 4. 5. 7. 9. 10. 15.</i>	£29
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Lobster Tortellini Langoustine Bisque, Lobster Roll <i>2. 4. 7. 10. 13. 15</i>	£32
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Carrot Agnolottil Confit Carrot, Dukkha, Hazelnut Foam <i>1. 3. 5. 7. 8. 14. 15. (v)</i>	£24
—	
Salt Baked Celeriac Wild Mushroom, Black Garlic, Onion Jus <i>1. 10. 13. 14. 15. (gf) (df) (vgn)</i>	£24

To Finish

Ginger Panna Cotta Poached Rhubarb, Honeycomb, Rhubarb sorbet <i>7. (gf)</i>	£14
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Sea Buckthorn Curd Blood Orange pate de Fruit, Meringue, Yoghurt Sorbet <i>4. 7. (gf)</i>	£14
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Miso & Caramel Cookie Coffee Espuma, Caramel Ice Cream <i>2. 4. 7. 13.</i>	£14
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Chai Rice Pudding Apple & Pear Compote, Milk Crisps <i>7. (gf) (v)</i>	£12
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Dark Chocolate Choux Bun Pistachio Mousse, Creme Fraiche <i>2. 4. 7. 10. (v)</i>	£14
—	
Scottish Cheese Board Quince, Pumpkin Seed Crackers, Chutney <i>1. 2. 4. 14. (v)</i> <i>£8 Supplement</i>	£19

On the Side

Honey Roast Vegetables <i>(gf) (vgn)</i>
Pont Neuf <i>(gf) (vgn)</i>
Herb Crushed Potatoes <i>(gf)</i>
Garden Salad <i>14. (gf) (vgn)</i>
£6 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%.