

DINNER MENU

STARTERS

SOUP OF THE DAY 8.00
homemade bread

VENISON CHORIZO 13.00
feta cheese, grilled watermelon, pumpkin seeds, raspberry balsamic

HAGGIS BON BONS 13.00
clapshot puree, potato, gaelic whisky jus

SKYE SEAFOOD COCKTAIL 18.00
lobster aioli, crab, langoustine, hot-smoked salmon, crisp gem lettuce, lobster sauce

GOAT CHEESE SALAD 14.00
beetroot carpaccio, candied walnuts, beetroot caramel, pickled carrot

PAN-SEARED SCALLOPS 17.00
curried cauliflower, haggis crumb, samphire, almonds

HOT-SMOKED SALMON 15.00
crowdie, preserved lemon, honey, homemade bread

MAINS

LAMB RUMP 38.00
ratatouille-braised lamb, hasselback potato, mint jus

FEI ESTATE VENISON BURGER 19.00
smoked scottish cheddar, wild garlic aioli, tomato, gem lettuce, crispy onions, fries

FEI ESTATE VENISON SADDLE 34.00
cauliflower & cheese truffle puree, crispy kale, baby carrots, crispy onion mash, caper jus

SURF 'N' TURF 65.00
8oz dry-aged fillet of beef, langoustine, tenderstem broccoli, garlic butter

52-DAY DRY-AGED RIBEYE STEAK 38.00
king oyster mushroom, fries, whisky & peppercorn sauce

PORK TOMAHAWK STEAK 30.00
stornoway black pudding & apple tarte tatin, red wine jus

SKYE GOLD BEER-BATTERED HADDOCK 20.00
fries, pea puree, chunky tartare sauce

gf./gluten-free | gfo./gluten-free option available | df./dairy-free | dfo./dairy-free option available
v./vegetarian | ve./vegan | veo./vegan option available

All prices quoted are in UK pounds (£). All our menus are samples only and subject to change. We recommend you discuss all dietary requirements with the restaurant before your visit. Written allergen information is available on request and we'll be happy to help. A discretionary 12.5% service charge is added to your bill. This goes directly to our team.

EI SEAFOOD BOUILLABAISSSE 27.00

selection of local fish in shellfish bisque, garlic bread

WEST COAST HALIBUT 40.00

shrimp velouté, creamed leeks, stornoway black pudding,
potato terrine, chive oil

FILLET OF SEABASS 28.00

smoked bacon, tenderstem broccoli, baby potatoes, tomato & lemon
butter sauce

SIDES

HOMEMADE BREAD ROLLS 3.00

PORTION OF CHIPS 5.00

VEGETABLE MEDLEY 5.00

TOMATO, CUCUMBER, PICKLED RED ONION SALAD 7.00

BEETROOT, YOGHURT & TOASTED CASHEW NUT 5.00

CRISPY POTATO & LOBSTER SAUCE 6.00

SCOTTISH TRUFFLE & PARMESAN FRIES 6.00

if ordered as substitute 2.00

VENISON CHORIZO MAC 'N' CHEESE 8.00

DESSERTS

CRANACHAN CHEESECAKE 9.00

berry ice cream

CARDAMON PANNA COTTA 9.00

macerated strawberries, basil, honeycomb

STICKY TOFFEE PUDDING 10.00

toffee sauce, tablet ice cream, caramelised banana

CHOCOLATE & GAELIC WHISKY MOUSSE 9.00

peanut brittle, burnt orange

CREME BRULEE 9.00

scottish shortbread

SCOTTISH CHEESE OF THE WEEK 11.00

oatcakes, chutney

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