

DINNER MENU

summer 2026

STARTERS

SOUP OF THE DAY (1, 8) home-made bread	8.00
VENISON CHORIZO (9, 10, 13) feta cheese, grilled watermelon, pumpkin seeds, raspberry balsamic	13.00
HAGGIS BON BONS (1, 8, 9, 13) clapshot puree, potato, Gaelic whisky jus	13.00
SKYE SEAFOOD COCKTAIL (1, 2, 3, 4, 9, 10, 13) lobster aioli, crab, langoustine, hot-smoked salmon, crisp gem lettuce, lobster sauce	18.00
GOAT'S CHEESE SALAD (1, 6, 8, 9, 12, 13) beetroot carpaccio, candied walnuts, beetroot caramel, pickled carrot	14.00
PAN-SEARED SCALLOPS (1, 3, 6, 8, 13) curried cauliflower, haggis crumb, samphire, almonds	17.00
HIGHLAND HOT-SMOKED SALMON (1, 4, 8, 9, 14) crowdie, preserved lemon, honey, home-made bread	16.00
LOCH SLAPIN CRAB FRITTERS (1, 2, 8, 9) melon, cucumber, pickled ginger, lobster aioli	16.00

MAIN MENU

LAMB RUMP (8, 12, 13) ratatouille braised lamb, potato fondant, mint jus	38.00
VENISON BURGER (1, 8, 9, 10, 11, 13) smoked Scottish cheddar cheese, wild garlic aioli, tomato, gem lettuce, crispy onions, fries	19.00
VENISON SADDLE (1, 8, 12, 13) cauliflower & cheese truffle puree, crispy kale, baby carrots, crispy onion mash, caper jus	34.00
SURF 'N TURF (2, 8) 8oz dry-aged fillet of beef, langoustine, tenderstem broccoli, garlic butter	65.00
52 DAY DRY-AGED RIBEYE STEAK (8, 12, 13) wild mushroom, fries, whisky & peppercorn sauce	38.00
PORK TOMAHAWK STEAK (1, 8, 9, 13) Stornoway black pudding & apple tarte tatin, red wine jus	30.00
SKYE GOLD BEER BATTERED HADDOCK (1, 4, 8, 9) fries, pea puree, chunky tartare sauce	20.00

E I SEAFOOD BOUILLABAISSE (1, 2, 3, 4, 8, 13) selection of local fish in shellfish bisque, garlic bread	27.00
WEST COAST HALIBUT (1, 2, 3, 4, 8, 13) shrimp velouté, creamed leeks, Stornoway black pudding, potato terrine, chive oil	40.00
FILLET OF SEABREAM (1, 4, 8, 12, 13) smoked bacon, tenderstem broccoli, baby potatoes, tomato & lemon butter sauce	28.00

SIDES

HOME-MADE BREAD ROLLS (1, 8, 9, 14)	3.00
PORTION OF CHIPS	5.00
VEGETABLE MEDLEY	5.00
TOMATO, CUCUMBER, PICKLED RED ONION SALAD (1, 12, 13)	7.00
BEETROOT, YOGHURT & TOASTED CASHEW NUT (6, 8, 9, 10, 13)	5.00
CRISPY POTATO & LOBSTER SAUCE (2, 3, 8, 13)	6.00
SCOTTISH TRUFFLE & PARMESAN FRIES (8, 9, 10, 13) if ordered as a substitute	6.00 2.00
VENISON CHORIZO MAC 'N CHEESE (1, 8, 9, 10, 12, 13, 14)	8.00

DESSERTS

CRANACHAN CHEESECAKE (1, 7, 8, 9, 13) berry ice cream	9.00
CARDAMOM PANNACOTTA (8, 13) macarated strawberries, basil, honeycomb	9.00
STICKY TOFFEE PUDDING (1, 8, 9, 13) toffee sauce, tablet ice cream, caramelised banana	10.00
CHOCOLATE & GAELIC WHISKY MOUSSE (5, 6, 7, 8, 11) peanut brittle, burnt orange	9.00
CRÈME BRÛLÉE (1, 8, 9) Scottish shortbread	9.00
SCOTTISH CHEESE OF THE WEEK (1, 8, 13) oatcakes, chutney	11.00

1 cereals containing gluten | 2 crustaceans | 3 molluscs | 4 fish | 5 peanuts | 6 tree nuts | 7 soybeans
8 milk | 9 eggs | 10 mustard | 11 sesame seeds | 12 celery | 13 sulphur dioxide & sulphites | 14 lupin

Please advise your server of any dietary requirements or allergens — some dishes can be adapted to suit your dietary needs.

A discretionary 12.5% service charge is added to your bill. This goes directly to our team.

Please advise a staff member if you would like this removed.