



sample lunch menu
2018

the ferry inn, uig, isle of skye
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small plates

soup of the day [v/gf*]

ferry inn bread + isle of skye sea salt butter
5.50

smoked mackerel cracker [gf*]

coriander, horseradish cream, avocado, chilli, anchovy oil + pickled radish
6.50

skye langoustine [gf]

potato, salmon-roe caviar, chives + citrus crème fraîche
8.50

minch scallops

smoked bacon jam + stornoway black pudding
9.50

loch eishort mussels [gf*]

coconut, lemongrass, ginger, green chilli, coriander + ferry inn sourdough
7.50

pea pâté [gf*]

quails egg, pancetta, spelt, pea shoots + melba toast
6.50

steak tartar [gf*]

beef fillet, egg yolk + mustard mayo, shallots, cornichons + melba toast
8.50

salads

roast pumpkin [vg/ gf]

kale, spelt, pumpkin seeds + dukkah spiced hummus
9.50

heritage beetroot [v/gf]

goats cheese, toasted hazelnuts, rocket + honey
9.50

smoked mackerel [gf]

horseradish cream, pea shoots, pickled radish, cucumber + palm sugar dressing
10.95

buddha bowl [vg/gf]

red cabbage, chick peas, avocado, tenderstem broccoli, kale + pistachios
9.00



mains

highland steak + pork burger
ferry inn butter bun, pickles, red onion, tomato + gem lettuce
11.50

monkfish + chips
skye ale battered monkfish, house chips + tartare sauce
12.95

lemon pepper chicken sandwich
rocket, mayo, tomato, red onion + ferry inn sourdough
8.50

rare roast beef sandwich
roasted picanha, horseradish, watercress, pickled radish + ferry inn sourdough
9.00

skye langoustine + crab sandwich
avocado, preserved lemon, gem lettuce, confit fennel + ferry inn sourdough
13.50

sharing boards

great glen scottish charcuterie
dry cured smoked venison, black pepper + pork venison salami, venison + pork chorizo, pickles +
the ferry inn breads
22.50

scottish seafood [gf*]
pickled loch eishort mussels, smoked mackerel, ceviche of minch scallops, crab, salmon tartare,
citrus crème fraîche + the ferry inn breads
30.00

artisan cheese [v/gf*]
selection of artisan cheeses, vanilla + chardonnay apples, dried figs, scorched almonds +
melba toast
17.50

crudité + dips platter [v/gf/vg*]
carrots, celery, red peppers, radish, cucumber, beetroot + mint, dukkha spiced hummus + tzatziki
10.95

please let our staff know of any dietary requirements or allergies. our dishes may contain nuts or traces of nuts + other
allergens + some fish dishes may have small bones.

[v- vegetarian / gf - gluten free / vg - vegan / v*, gf*, vg* - can be made veggie, gf or vegan, just ask]



sides

all 3.50

house chips [vg/gf]
twice cooked + isle of skye sea salt

roast potatoes [gf]
duck fat, shallots + sherry vinegar

small soup of the day [v]
perfect addition to a sandwich

market vegetables [v/gf/ vg*]
butter + isle of skye sea salt

rocket salad [gf/vg*]
rocket, balsamic syrup + parmesan

desserts

talisker cranachan [v]
seasonal berries, maple toasted oats
6.00

espresso martini bavaois
patrón xo café tequila
6.00

balsamic glazed strawberries [gf/vg*]
compressed stawberries, sorbet, micro basil
6.00

classic crème brûlée [v/gf]
madagascan vanilla bean
6.00

brie de meaux [gf*]
honeycomb, vanilla apples, parmesan wafer
7.00