



[SAMPLE DINNER MENU]

[TONIGHT'S APÉRITIF]

[Le Colture Sparkling Rosé [Italy] - 7.00]

This sparkling rosé wine, produced by the long version of the Charmat Method, is a blend of Merlot and Chardonnay grown in the estate vineyards in the Montello area

[TONIGHT'S SNACKS]

perfect to share as a table

[House Baked Skye Ale Bread [v] - 3.50]

our bread is baked in-house daily every afternoon, served with our own garden herb butter topped with Skye sea salt & dipping oil

[Harris Gin Soaked Olives [v] - 3.50]

marinated with garlic, black pepper, rosemary, thyme & lemon, served warm

[A Wee Cheese & Charcuterie Board - 9.50]

Great Glen Highland Venison Chorizo & Kintyre Cheddar with relish & oatcakes

[STARTERS]

[Uist Scallops - 10.95]

with isle of skye black pudding,
slow cooked pancetta jam & toasted oats

[Smoked Portsoy Mackerel Pâté - 7.95]

our house made pâté with horseradish,
onion chutney, oatcakes & toasts

[Goat Cheese Croquettes [v] - 7.95]

with pickled heritage beetroot
& a walnut crumb

[Roasted Carrot & Parsley Soup [v] - 6.00]

with spiced coconut yoghurt & house
baked bread & butter

[MAINS]

[Isle of Lewis Mussels - 16.00/8.00 starter]

Classic: white wine, garlic & lemon
Green Thai: chilli, coconut & lime
served with house baked bread & butter

[Scrabster Cod [p] - 21.50]

with a skye ale batter, chorizo peas,
fondant potatoes & pea purée

[10oz Ribeye Steak - 27.50]

served sliced & medium rare with roasted tomato
salsa, sautéed potatoes & rocket parm salad

[Squash & Sage Risotto [v] - 16.00]

with feta, toasted pine nuts & house toast crouton

[SIDES]

[Sautéed Herby Greens [v] - 3.50]

[DESSERTS & CHEESE]

[Dark Chocolate Fondant [v] - 8.00]

with chocolate soil &
crème fraîche sorbet

[Four Highland Cheeses [v] - 10.50]

our cheeses of the day with chutney & oatcakes

[Affogato [v] - 6.00]

with house vanilla ice cream & inverness
roasted espresso shot - optional wee dram of
your choice [+2.00]

[Talisker Cranachan [v] - 7.50]

with whisky cream, smoked jelly, berries
& honey oat biscuit

[TONIGHT'S DIGESTIF]

[Ferry Inn Espresso Martini - 8.50]

brandy, inverness roast espresso, cold brew coffee liqueur & vanilla

[v] - vegetarian / [p] - can be made pesciterian

Please let our staff know of any dietary requirements or allergies. Dishes may contain nuts or traces of other allergens.
Some fish and shellfish dishes may have small bones or shell. Game may contain traces of shot.