



SAMPLE DINNER MENU / THE FERRY INN SKYE

Our menu is set up on a small plates & sharing basis; small & seasonal, it has been built to enjoy as a whole table experience. Dishes are cooked to order & brought out when ready.

[APÉRITIFS]

Le Colture Sparkling Rosé 7.00 glass / 35.00 bottle
Isle of Harris Gin w/walter gregor tonic 6.50
Perfect Martini w/harris gin, grapefruit bitters 8.00
Mucky Martini w/skye gin, olives, brine, rosemary 8.00
Basil Smash w/downpour gin, lemon, sugar, whole lotta basil 8.00
Rosé Pool w/silent pool rose gin, lillet rosé, flowers 8.00
Spring Spritz w/beyla honey raspberry gin, misty lemonade 6.50
Rum Cooler w/gordon's secret rum mix, pineapple, herbs 7.50

[SNACKS]

House Baked Bread & Dulce Butter [v] 3.50 | Warm Harris Gin & Rosemary Soaked Olives [v] 3.50

[SMALL PLATES]

Uist scallops, stornoway black pudding, smoked bacon jam, toasted maple oats - market price
Isle of Skye mussels, white wine, cream, garlic, house baked bread 8.00/ 16.00 large
Portsoy smoked mackerel pâté, house pickled cucumber on toast 8.50
Panko fried Scrabster haddock 'goujons', burnt lemon, tartare 10.95
British grown asparagus, chargrilled with citrus butter [v] 6.50
Goat cheese croquettes, beetroot purée, toasted walnuts [v] 8.95
Spiced cauliflower steak, chilli coconut yoghurt, crispy garlic kale [v] 8.95

House Fries w/Isle of Skye Sea Salt [v] 4.00

[SHELLFISH/STEAK] - only when available. shellfish are creel caught by Loch Bay Shellfish, Waternish, Isle of Skye.

Half or whole Loch Bay lobster, natural with house aioli or warm with garlic & parsley butter - market price

Loch Bay langoustine, halved, house aioli - 6 or 12 - market price

Ribeye Steak, served tagliata [sliced & medium rare], chimichurri sauce 26.50

[SHARING BOARDS]

Highland & Island Cheese Board [v] w/kintyre old smokey cheddar, kintyre herb cheddar, clava brie, blue murder, connage crowdie, fruits, house chutney & relish, oatcakes & house baked breadsticks 19.95

Great Glen Highland Venison Charcuterie Board w/smoked venison, venison salami, pork & venison salami, venison chorizo, fruits, house chutney & relish, oatcakes & house baked breadsticks 24.95

The Ultimate Cheese & Charcuterie Board - both of the above combined 39.95

Small Cheese Plate [v] 9.95 / Small Venison Plate 12.50

[TO FINISH]

Lemon & honey posset, chocolate soil, rye shortbread [v] 7.50

Affogato, vanilla ice cream, inverness roasted espresso shot [v] 6.00 - 'wee' dram of your choice +2.50

[DIGESTIFS, SWEET WINE & PORT]

[all 70ml]

Ferry Inn Espresso Martini w/mount gay rum 8.50

Sticky Mickey Late Harvest Sauvignon, Eradus 2017 7.00

Elder Smoke w/elderberry, old pulteney 12, Rosemary 8.50

Manzilla, La Goya, Delgado Zuleta, Spain 5.50

Gin Bothy Amaretto Infused Liqueur 5.00

Port of Leith: Oloroso Sherry 5.00 / Reserve Tawny Port 6.50

[v] - vegetarian

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. We're proud to work with many great Highland and British suppliers, including Just Hooked Skye, Lochalsh Butchers, Great Glen Roy Bridge & Campbells Prime Meats.