



SAMPLE DINNER MENU/ SUMMER '22 / 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]

- Gooseberry & Elderflower Sparkling Scottish Wine 7.00
- Downpour Gin [North Uist] w/Walter Gregor tonic water 6.50
- Isle of Harris Gin w/Walter Gregor tonic water 6.50
- Downpour Pink Grapefruit Gin w/Walter Gregor tonic water 6.50
- Perfect Martini w/harris gin, grapefruit bitters 8.00
- Pineapple Smash w/pineapple & ginger shrub, lime, soda 5.00 (non-alcoholic)

[SNACKS]

- House Baked Bread & Dulce Butter [v] 3.50 | Warm Harris Gin Soaked Olives [v] 3.50 | Anchovies in Lemon & Parsley Oil 3.95

[SMALL PLATES] - *SHELLFISH IS SUBJECT TO AVAILABILITY*

- Half or whole Loch Bay Skye Lobster, warm garlic butter, parsley - market price
- Loch Bay Skye langoustines (6/12), halved, house aioli, lemon - market price
- Uist scallops, stornoway black pudding crumb, smoked house bacon jam, toasted maple oats - market price
- Isle of Lewis mussels, white wine, cream, shallot, garlic & thyme 8.00/16.00
- Portsoy smoked mackerel pâté, house pickled cucumber on toast 8.50
- Scrabster haddock 'goujons', burnt lemon, tartare for dipping 10.95
- Scottish ribeye steak (10oz), cooked over charcoal, served tagliata [sliced & medium rare], chimichurri sauce 26.50
- Warm courgette salad, basil, garlic, lemon, pine nuts [v] 6.95
- Spiced panko fried halloumi, beetroot purée, toasted walnuts [v] 8.95
- Whole aubergine, cooked over charcoal, chimichurri sauce [v] 8.95
- House Fries w/Isle of Skye Sea Salt [v] 4.00 | Orbost Skye Salad Leaves w/grape, garden herbs & mustard dressing [v] 4.00

} [Our lobsters & langos are creel caught by Iain of Loch Bay Shellfish, Waternish, Skye. The lobster has been fully prepped in house so you do no work! Our langos are served split.]

[BOARDS]

- Highland & Island Cheese Board [v] w/Kintyre old smokey cheddar, Kintyre herb cheddar, clava brie, Hebridean blue, Connage gouda, grapes & Scottish berries, chutney & crackers 19.95
- Great Glen Highland Venison Charcuterie Board w/venison salami, venison chorizo, smoked venison, grapes & Scottish berries, chutney & crackers 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, shortbread [v] 7.50
- Affogato, vanilla ice cream, inverness roasted espresso shot [v] 6.00 - 'wee' dram of your choice +2.50
- Small Cheese Board [as above]

[DIGESTIFS]

- Ferry Inn Espresso Martini w/brandy 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 Liqueur, over ice 5.00
- Port of Leith Oloroso Sherry 5.00

[v] - vegetarian

Please let us know of any dietary requirements or allergies. Dishes may contain nuts or traces of other allergens. Some fish & shellfish dishes may have small bones or shell. Game may contain traces of shot. We're proud to work with many great Highland & British suppliers, including Just Hooked Skye, Lochalsh Butchers, Great Glen Charcuterie, Highland Fine Cheese & Campbells Prime Meats.