



Snacks & Festive Drinks Menu / The Ferry Inn Skye

FRIDAY & SATURDAY / 25TH & 26TH NOVEMBER / 5-8.30PM / PLEASE ORDER AT THE BAR

[APÉRITIFS/ FESTIVE COCKTAILS]

Le Colture Sparkling Rosé 7.00 glass / 35.00 bottle
Winter G&G w/Sloe & Bramble Gin, ginger ale 6.50
Spiced Pear Martini w/Eske Spiced Pear Vodka 8.50
Rhubarb & Ginger Fizz w/Cecilia Beretta Prosecco 8.50
Festive Spritz w/Sparkling Rosé, Cointreau, spiced gin 9.00
Calvados Sour w/Avallen Calvados, Lemon, Apple 8.00
Gordon's Ginger Mojito w/North Point Rum, mint 8.00
Apple & Blackberry 'Sour' w/Feragia [alcohol free] 5.50

[NIBBLES]

House Bread w/skye sea salt butter [v] 3.95
Warm Harris Gin Soaked Olives w/lemon, rosemary & black pepper [v] 3.95


[SNACKS & SHARING BOARDS]

Please note that some snacks & sharing boards are cooked/made to order so there may be a wee wait for some dishes!

Roasted Honey & Balsamic Figs [served warm] w/ whipped feta & chilli oil [v] 7.50
Smoked Mackerel Paté w/pickled cucumber & chutney 8.95
Whole Baked Clava Brie [to share] baked with either; onion & fig jam, apricot jam or chilli & tomato chutney all served w/grapes & house bread [v] - 14.95
Highland & Island Cheese Board w/Inverloch Cheese Co apple smoked cheddar, Inverloch Cheese Co chilli & tomato cheddar, Clava brie, Hebridean blue, Connage gouda, fruit, chutney [v] 19.95
Highland & Island '3 Cheese' Board [v] 11.95
[pick 3 of the above cheeses to enjoy with chutney, fruit & oatcakes]
Great Glen Highland Venison Charcuterie Board w/venison salami, smoked venison, venison chorizo, fruit, chutney, olives, pickled cucumber 24.95/half board 12.50/ 32.95 with two cheeses of your choice

[SOMETHING SWEET]

Ferry Inn Affogato; milk ice cream with Inverness roasted espresso shot [v] 7.00
[add a 'wee dram' of your choice +2.50 *not just whisky; cross brew coffee liqueur, baileys, amaretto, cointreau, birch caramel liqueur or frangelico, all make for perfect affogato companions. Or do please choose a whisky of your liking!]
Ferry Inn Espresso Martini w/Inverness espresso, Cross Brew cold brew coffee liqueur, brandy 8.50
[add birch caramel liqueur for a wee twist +1.00]

[v] - vegetarian  @theferryinnskye #theferryinnskye

[PTO FOR DIGESTIFS & WHISKY]

Please let us know of any dietary requirements or allergies. Dishes may contain nuts or traces of other allergens. We're proud to work with many great Highland/British suppliers; Highland Fine Cheese, Connage Dairy, Corney & Barrow Wines, Huffmans Drinks, Grahams Scottish Dairy



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[DIGESTIFS]

cocktails, port, dessert wine, sherry & more...

Ferry Inn Espresso Martini w/Inverness espresso, Cross Brew cold brew coffee liqueur, brandy 8.50

Pine & Honey Old Fashioned w/Seaweed & Aeons 10 year, pine syrup, bitters, pine honey, orange 8.50

Almost' Rusty Nail w/Old Pulteney 12 year [Wick] & Brudar Malt liqueur [Perth] 7.50

Elder Smoke w/Aelder Elixir Wild Elderberry liqueur, Talisker Storm, smoked rosemary 8.50

Twisting Spirits Earl Grey Gin & Tonic w/orange 6.50

Hot Toddy w/honey, lemon & house whisky or spiced rum 6.00

Lime Bay Chilli Mead, Lime Bay, England 4.50

[perfect balance of sweet honey with spicy kick of chillies, served at room temperature & great with strong cheese]

Avallen Calvados, La Manche, France 5.50

[a floral, fruity & completely natural Calvados. every bottle made removes 2.73kg of CO₂e from the atmosphere]

Aelder Elixir Wild Elderberry Liqueur, Macmerry, Scotland 4.50

[dark stone fruits with hints of bitter chocolate & spice, a deep & elegant match for cheese]

Corney & Barrow Ruby Finest Reserve Port NV, Douro, Portugal 9.50

Sticky Mickey Late Harvest Sauvignon, Eradus 2017, New Zealand 7.00

Manzilla, La Goya, Delgado Zuleta, Spain 5.50

Port of Leith Oloroso Sherry, Bodegas Barón, Spain 5.00

[LOCAL WHISKY & FLIGHTS]

Talisker Flight: Talisker 10 year / Talisker Storm / Talisker Port Ruighe [105ml total] 22.50

Talisker+ Flight: Talisker 10 year / Talisker Port Ruighe / Talisker 11 year Special Release [105 ml total] 25.00

Skye & Raasay Flight: Talisker 10 year / Torabhaig [Allt Gleann 2nd release] / Isle of Raasay [105ml total] 22.50

All single 35ml drams 7.50

DRAM OF THE MONTH: Talisker 11 year 2022 Special Release 10.95 '11 years of maturing in first-fill ex-bourbon casks. Deliciously sweet & fruit-forward, with all the classic layers of pepper & coastal bonfire'

[TEA & COFFEE]

Inverness Roasting Company Coffee Cafetiere for 1 3.00/ for 2 4.50 [decaf also available]

Pot of Tea for 1 3.00/for 2 3.50 [breakfast, earl grey, matcha green, three mint, chai, ginger]

Pot of Fresh Garden Mint Tea 2.50

[PTO FOR SNACKS & APÉRITIFS]

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