



SAMPLE DINNER MENU/ SUMMER 2023 / THE FERRY INN SKYE

Our menu is set up on a small plates & sharing basis; fun & seasonal, it has been built to enjoy as a whole table experience. Dishes are cooked to order & brought out to your table as & when they are ready. We recommend 4-5 plates between 2.

THIS IS JUST A SAMPLE, MENU MAY DIFFER ON NIGHT OF DINING

[APÉRITIFS]

Le Colture Brut Millesimato Sparkling Rosé 7.95/39.50 Pinot Noir Martini w/Gyre & Gimble PN Gin, vermouth, olive 9.50
FI Margarita w/Vivir Tequila, mezcal, coconut, peach 9.00 Damson Negroni w/Skye Damson Gin, Campari, orange 9.00
Rhubarb Fizz w/rhubarb liqueur, house Prosecco 8.00 Passion Cooler w/ Passionfruit Rum, pineapple, garden herbs 8.50

[TONIGHT'S BREAD]

House Baked Rustic White served w/smoked butter & Skye sea salt [v] 4.00

[TONIGHT'S PLATES] 'til sold out!

Ribeye Steak, 9oz, cooked over charcoal, served sliced & medium rare, house chimichurri on the side 27.50

Uist scallops, stornoway black pudding crumb, smoked bacon jam, toasted maple oats 14.50

Scrabster haddock 'goujons', chunky house tartare for dipping, burnt lemon 10.95

Smoked mackerel on house charcoal toast, horseradish, pickled cucumber, dill, chilli oil 10.95

Burrata, Great Glen Venison & Pork Salami, house basil pesto, roasted pine nuts, house toast for dipping 10.00

Wye valley British grown Asparagus, smoked then chargrilled, citrus dressing [v] 7.50

Herby Moray baby potato salad, feta, chive, mint, dill, parsley, mint mayo, micro herbs [v] 7.50

House spiced cauliflower, cooked over charcoal, harissa yoghurt, crispy garlic kale [v] 9.50

Panko Fried halloumi, heritage beet purée, warm Skye wildflower honey, toasted walnuts [v] 9.00

Highland & Island Cheese Plate w/ your choice of 3, 5 or 7 cheeses from our cheeses of the week, fruit with Skye honey, highland oatcakes, chutney & jelly [v] 12.95/19.95/25.95

ON THE SIDE: House Fries w/Isle of Skye sea salt [v] 5.00

[CHEESES OF THE WEEK]

[1] Connage Gouda/ [2] Connage Carlic Nettle Gouda/ [3] Connage Dunlop / [4] Connage Clava Brie
[5] Inverloch Apple Smoke Cheddar/ [6] Inverloch Islay Malt & Brandy Cheddar / [7] Arran Blue

[v] - vegetarian  @theferryinnskye #theferryinnskye

[PTO FOR SWEETS & DIGESTIFS]

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; Just Hooked Skye, Loch Bay Shellfish, Highland Fine Cheese, Connage Dairy, Corney & Barrow Wines, Great Glen Charcuterie, Williamson, Campbells Prime Meats & Grahams Scottish Dairy



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Something sweet, cheese & port or maybe a liquid dessert...

[TO FINISH]

Flourless 70% Dark Chocolate Cake, Honeycomb Milk Ice Cream, Skye Wildflower Honey, pistachio [v] 8.50

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, gin bothy amaretto, cointreau, birch caramel liqueur or frangelico, all make for perfect affogato companions. Or do please choose a whisky of your liking!]

Highland & Island '3 Cheese' Board [v] 12.95

[pick 3 of our cheeses to enjoy with chutney & oatcakes]

[DIGESTIFS]

cocktails, port, dessert wine, sherry & more

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

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

Banana Old Fashioned w/Howler Head Kentucky Banana Bourbon, bitters, sugar 9.00

Lime Bay Wine Chilli Mead, Lime Bay, England 4.50

Avallen Calvados, La Manche, France 5.50

Aelder Elixir Wild Elderberry Liqueur, Macmerry, Scotland 4.50

Corney & Barrow Ruby Finest Reserve Port NV, Douro 9.50

Sticky Mickey Late Harvest Sauvignon, Eradus 2017 7.00

Manzilla, La Goya, Delgado Zuleta, Spain 5.50

Port of Leith Oloroso Sherry 5.00

perfect with cheese

[LOCAL WHISKY & FLIGHTS]

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

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

Flights 22.50 /All single 35ml drams 7.95

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 4.00/ for 2 5.50 [decaf also available]

Hot Toddy w/skye honey, lemon & house whisky 6.50

Pot of Tea for 1 3.50/for 2 4.00 [breakfast, earl grey, matcha green, three mint, chai, ginger]

Pot of Fresh Garden Mint Tea 3.00

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