



SAMPLE MENU / AUGUST & SEPTEMBER '23 / 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, OUR 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
Coast & Croft w/ North Uist C&C Gin, cucumber, tonic 7.50 Black Isle Brewery Halo 0.3% Low IPA 4.00

[TONIGHT'S SNACKS]

House Baked Bread served w/cold pressed evoo & balsamic dipping oil [v] 4.00
Garlic Marinated Anchovies 4.95 | Warm Harris Gin Soaked Olives w/garden herbs, lemon & pepper [v] 3.95

[TONIGHT'S PLATES] 'til sold out!

Uist scallops, stornoway black pudding crumb, smoked bacon jam, toasted maple oats 14.50
Half Loch Bay Skye lobster, served warm with garlic butter & parsley 22.50 } Our lobsters are creel caught by Iain - Loch Bay Shellfish, Waternish, Skye & fully prepped in house by Gordon so you do no work!
Thai style spiced crab served in shell, ginger, lemongrass & chilli, sriracha mayo, lime 15.00
Scrabster haddock 'goujons', chunky house tartare for dipping, charcoal lemon 10.95
Smoked mackerel, horseradish, house pickled cucumber, herbs n' shoots, chilli oil, house toast 10.95
Ribeye Steak, 8oz, cooked over charcoal, served sliced & medium rare, house chimichurri on the side 24.95
Baby Moray herby potato salad, dill, roasted chilli chorizo, mustard mayo, micro herbs [v*] 7.50
Charcoal roasted balsamic & thyme peaches, torched goats cheese, pecan pangrattato [v] 8.95
Burrata, roasted red pepper, Skye Orbost leaves, evoo, house toast for dipping [v] 10.00
Panko fried halloumi, heritage beet purée, toasted walnuts, warm Skye wildflower honey [v] 9.00
British grown courgette, cooked over charcoal, house pesto, Skye Orbost leaves, feta [v] 8.95
House spiced aubergine, cooked over charcoal, harissa yoghurt, crispy kale [v] 9.50
House Fries w/Isle of Skye sea salt [v] 5.00

[PTO FOR SWEETS & DIGESTIFS]

[v] - vegetarian @theferryinnskye #theferryinnskye [v*] - can be made vegetarian

Please let us know of any dietary requirements or allergies. Dishes may contain traces of nuts as we do not have a nut free kitchen, 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



SAMPLE AFTER DINNER MENU / SUMMER '23 / THE FERRY INN SKYE

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

[TO FINISH]

Flourless 70% Dark Chocolate Cake, honeycomb milk ice cream, Skye wildflower honey, hazelnuts [v] 8.50

Marmalade Cranachan, Talisker 10 marmalade cream, whisky & maple drenched oranges, toasted oats [v] 8.00

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

Highland & Island '3 Cheese of the Week' Board [v] 12.95

[Highland brie, Applewood smoked cheddar & Strathdon blue with orange cardamon jelly, chilli jam, oatcakes & British cherries [v]

[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

Gordon's Old Fashioned w/Cotswolds honey 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

[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

[v] - vegetarian @theferryinnskye #theferryinnskye

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