

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



SPRING '24 SAMPLE DINNER | THE FERRY INN SKYE

Our menu is designed to share & enjoy as a whole table experience. All our dishes are small plates which are cooked to order & brought out to your table as & when they are ready. We recommend 5 of our plates between 2 (snacks & sides are not included in the plate count)

⚓ | dishes made using our Inka Charcoal Oven

|v| dishes that are vegetarian

|APERITIVES|

Le Colture Prosecco DOC Rosé Brut Millesimato 8.00

Highland Blonde | seven crofts gin, elderflower liqueur, grapefruit, lillet rosé, lemon bitters 9.00

Mezcal Sour | Mezcal Verde, Hacen pineapple blanco, egg white, angostura, lime, pineapple juice 9.00

Orchard Shrub [AF] | Feragaia 0% spirit, bittersweet apple & caradmon shrub, ginger soda, sage syrup 6.50

|SNACKS|

House Baked Breads of the Day | rosemary butter, smoked sea salt |v| 5.00

Warm Harris Gin Soaked Perello Olives | pink grapefruit, skye seaweed, thyme, pepper |v| 4.95

Great Glen Venison Salami | chilli relish, Hebridean blue, pickles 7.00

|TONIGHT'S PLATES|

Uist scallops | stornoway black pudding crumb, smoked bacon jam, toasted oats 15.00 ⚓

Smoked Haddock Croquettes | pea & mint sauce, Isle of Mull cheddar 11.00

Loch Bay Lobster half | whole |fully prepped| market price | depending on availability
served natural | lemon & house aioli
served warm | house fennel & herb garlic butter ⚓

Loch Bay Langoustines |6 - split| market price | depending on availability
served natural | lemon & house aioli
served warm | house fennel & herb garlic butter ⚓

Scottish Dry-Aged Ribeye Steak | house chimmichuri |priced by oz - served sliced & m/r| ⚓

Uig Wild Garlic Potato Salad | spring onion, smoked sea salt, walnut, whipped lemon feta |v| 8.00

Scottish Buffalo Mozzarella | fire roasted romesco sauce, house toast, basil gremolata |v| 10.00 ⚓

House spiced Purple Sprouting Broccoli | coconut chilli yoghurt, kale crisps, hazelnut crumb |v| 10.00 ⚓

House Charcoal Flat Bread | Golden cross goats cheese, pickled fennel, crispy onions, Orbost leaves 11.00 |v| ⚓

|SIDES|

House Seasoned Wedges | basil aioli |v| 6.00 | Spring Green Salad | mustard, Skye honey, Orbost leaves |v| 4.50

please note we have a minimum 4 plate spend per table. @theferryinnskye #theferryinnskye

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.



AFTER DINNER MENU | THE FERRY INN SKYE

Something sweet, a Scottish cheese board or perhaps a port?

|SWEETS|

'Pud of the Night' | made in house - priced by dish

Ferry Inn Affogato | milk ice cream, Birch Portree roasted espresso shot & wee dram of choice |v| 8.00

|CHEESE BOARD|

3 cheeses 10.00 | 5 cheeses 15.50 | 7 cheeses 19.50

cheese boards are served with house relish & pickles, highland crackers, fresh fruit, roasted nuts & skye honey

Sample Cheeses: Connage Garlic Nettle Gouda | Connage Smoked Dunlop | Connage Clava Brie | Isle of Mull Cheddar | Inverloch Kintyre Whisky Cheddar | Mull Hebridean Blue | Highland Fine Cheese Minger

|COCKTAILS|

Ferry Inn Espresso Martini | Birch espresso, cross brew cold brew coffee liqueur, armagnac 9.50

Gordon's Old Fashioned | Cotswolds honey bourbon, bitters, sugar 9.00

Damson Negroni | Skye damson gin, campari, valentian rosso, orange 9.50

|DIGESTIFS|

Gin Bothy Amaretto Gin Liqueur, Angus, Scotland 4.50

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

Want a wee tour of all things whisky? Have a look at our drinks list for our in-house whisky flights, or head to the bar & talk to Gordon about your preferences

|TEA & COFFEE|

Birch Portree Roasted Coffee | Cafetiere for 1 4.00 | for 2 5.50

Pot of Pukka Organic Tea for 1 3.50 | for 2 4.00 | breakfast, earl grey, matcha green, three mint, ginger |

Hot Toddy | skye honey, lemon, steeped ginger, house whisky 7.00

@theferryinnskye #theferryinnskye

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