



This is a [sample menu](#), dishes may differ on the night of dining

Spring/Summer '24 | 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 4/5 of our plates between a table of 2.

⚓ | dishes made using our Inka Charcoal Oven |v| dishes that are vegetarian

|Apéritifs

Glass of House Fizz | Le Colture Prosecco DOC Rosé Brut Millesimato 8.00

Mucky Martini | Holy Grass Scottish Vodka, spicy olive brine, vermouth, Tajin olives 9.50

Black Isle Halo 0.3% Low Alc IPA or Lager 3.95

|Snacks

House Baked Bread | Smoked butter with Isle of Skye sea salt |v| 5.00

Warm Harris Gin Soaked Perello Olives | lemon, rosemary, black pepper |v| 4.95

Great Glen Venison Salami | charcoal toast Strathdon blue, pickles, hot chilli oil 8.00 ⚓

|Tonight's Plates to Share

Uist Scallops | Stornoway black pudding crumb, house smoked bacon jam, toasted oats 15.00

Smoked Haddock Croquettes | pea sauce, Isle of Mull cheddar, horseradish 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 ⚓

BBQ'd Hispi Cabbage | house anchovy caesar dressing, bacon pangrattato, parm 10.50 ⚓

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

Panko Fried Scottish Mozzarella | fire roasted romesco sauce, Skye wildflower honey, pickled red onion |v| 10.00 ⚓

House Spiced & Smoked Cauliflower | harissa coconut yoghurt, kale crisps, hazelnut |v| 10.00 ⚓

House Charcoal Flat Bread | Golden Cross goats cheese, pickled fennel, crispy onions, Orbest Skye leaves 10.00 |v| ⚓

|On the Side

House Seasoned Wedges |v| 6.00 | Spring Slaw | apple, fennel, Skye smoked sea salt |v| 4.50

Please note we have a minimum 2 plate spend per person. @theferryinnskye #theferryinnskye
[4 plates min per table 2 / 8 plate min per table 4 ect]

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. Fish dishes may contain small fragments of shell or bone.



After Dinner | The Ferry Inn Skye

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

|Sweets

70% Flourless Dark Chocolate Cake | honey ice cream, smoked & salted pistachios |v| 8.95

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

|Cheese Board

3 cheeses 10.00 | 5 cheeses 15.50

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

Sample Cheeses: Connage Gouda | Connage Dunlop | Isle of Mull Cheddar | Inverloch Kintyre Whisky Cheddar | Strathdon Blue | Clava Brie

|Cocktails

Ferry Inn Espresso Martini | roasted 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

|Digéstifs

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|

Inverness 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

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