



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

## 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 Delamotte Champagne 11.00

Mucky Martini | Holy Grass Scottish Vodka, spicy olive brine, vermouth, Tajin olives 10.00

Gooseberry Smash | Feragia 0%, mint soda, bitter 6.00 |AF|

### |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 | whipped Hebridean 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

Cantabrian Anchovies on Toast | charcoal toasted house focaccia, smoked sea salt butter, tomato vinaigrette 10.95 ⚓  
*or Caper & Perello Olive Salsa |v|*

Smoked Haddock Croquettes | pea sauce, Isle of Mull cheddar, horseradish 12.50

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

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

Crab Caesar Salad | Uist brown crab, house caesar dressing, garlic pangrattato, parm, charcoal lemon 12.95 ⚓

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

House Charcoal Flat Bread | lemon thyme wild mushrooms, torched goats cheese, hazelnut crumble 13.00 |v| ⚓

Preserved Lemon Whipped Butter Beans | heritage tomatoes, tarragon oil, house focaccia |v| 12.00

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

BBQ'd British Courgette | house za'atar marinade, whipped mint & pistachio feta, crispy fried onions |v| 11.50 ⚓

### |On the Side

House Fries w/ Skye sea salt |v| 6.00 | Summer Slaw | courgette, apple, garden tarragon |v| 4.50

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*Like our tunes? Find them on Spotify - The Ferry Inn Ultimate Playlist @theskyeman*

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.