



sample dinner menu
2018

the ferry inn, uig, isle of skye
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starters

soup of the day [v/gf*]

house baked bread

5.50

loch eishort mussels [gf*]

chilli + tomato fish broth + house baked bread

7.50

minch scallops

smoked bacon jam + stornoway black pudding crumb

10.50

smoked mackerel salad [gf]

horseradish cream, pea shoots + potato crisp

6.50

pea panna cotta [gf*]

pancetta, quails egg, spelt + melba toast

6.50

steak tartare

fillet beef, shallots, egg yolk + mustard mayo

8.50

roast pumpkin [vg]

kale, farro, toasted pumpkin seeds + dukkah* spiced hummus

6.50

scottish charcuterie sharer for 2

'great glen charcuterie': dry cured smoked venison, black pepper + pork venison salami,
venison + pork chorizo, roast pepper relish + house baked bread

15.00

please let our staff know of any dietary requirements or allergies. our dishes may contain nuts or traces of nuts + other allergens + some fish dishes may have small bones.

[v- vegetarian / gf - gluten free / vg - vegan / v*, gf*, vg* - can be made veggie, gf or vegan, just ask]

* please note dukkah is hazelnut based



mains

ferry inn bouillabaisse [gf*]

uig bay langoustine, skye mussels, crab, market fish, confit fennel,
bisque, rouille, samphire + house baked bread

21.00

slow roasted beef short rib [gf]

black truffle + potato purée, wild mushrooms, tenderstem broccoli + jus

16.50

duck breast [gf]

pickled red cabbage, potato sarladaise + red wine demi-glace

17.50

market fish

puy lentil + herb stew, pickled skye mussels + beetroot purée

16.00

7oz fillet of scottish beef

roasted wild mushroom + glazed shallot farro, sage + pernod butter

26.00

pork tenderloin

compressed apples, caramelised chicory puff pastry, watercress + apple jus

16.50

500g rib-eye steak on the bone [gf]

roast vine tomatoes, house chips + sauce diane

27.50

roasted heirloom beetroots [v]

heritage carrots, spelt, goats cheese + honey toasted nuts

15.95

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sides

roast potatoes [gf]

duck fat, shallots + sherry vinegar

4.50

house chips [vg/gf]

twice cooked + isle of skye sea salt

3.50

market vegetables [v/gf/ vg*]

butter + isle of skye sea salt

3.50

polenta chips [gf]

black truffle + parmesan

5.50

leafy salad [vg/gf]

local leaves, micro herbs, palm sugar dressing,

pickled radish + cucumber

3.95

rocket salad [gf/vg*]

rocket, balsamic syrup + parmesan

3.00

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