

# [THE FERRY INN SKYE]

[SAMPLE DINNER MENU]





## [SAMPLE DINNER MENU – FEB 2019]

### [STARTERS]

MINCH SCALLOPS  
CHICKPEA / TANDOORI YOGURT / CUCUMBER  
10.50

WOOD PIGEON  
PEARL BARLEY / WINTER BERRIES / SPINACH  
8.50

HERITAGE BEETROOT ROULADE [V]  
GOATS CHEESE MOUSSE / CHIVE / RADISH  
7.00

SHELLFISH CHOWDER  
SWEETCORN / CHILLI OIL  
9.50

### [MAINS]

FILLET OF BEEF  
OYSTER MAYONNAISE / BRAISED BEEF / TENDERSTEM BROCCOLI  
24.00

HAKE  
ARTICHOKE / BABY GEM / TAPIOCA / HAZELNUTS  
18.50

BLACK ISLE VENISON  
WILD MUSHROOMS / KALE / CHANTENAY CARROTS  
22.00

CAULIFLOWER 'RISOTTO' [V]  
CHARRED LEEKS / VINA MAR CHARDONNAY / LEMON  
16.00

### [DESSERTS]

ROASTED PEAR + SPICED GINGER [V]  
CANDIED NUTS / WHOLEMEAL CRUMBLE / VANILLA ICE CREAM  
7.00

CHOCOLATE FONDANT [V]  
PEANUT / CRÈME FRAÎCHE SORBET  
7.50

LEMON 'TRIFLE' [V]  
CHOCOLATE SOIL / WINTER BERRIES / BASIL  
6.50

HIGHLAND CHEESES  
BRIE – SMOKED – BLUE / MANGO CHUTNEY / OATCAKES  
9.50

[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 / GAME MAY CONTAIN TRACES OF SHOT]

[V- VEGETARIAN]