

[THE FERRY INN SKYE]

[SAMPLE DINNER MENU]





[SPRING SAMPLE MENU]

[HOUSE SNACKS - 4.50]

CHILLI GARLIC OLIVES + SMOKED + SPICED CHEESE STRAWS

[STARTERS]

SCALLOPS

GRAPEFRUIT / HAZELNUT / AUBERGINE / DULSE
10.50

WOOD PIGEON

CONFIT SHALLOT / RADISH / SHERRY
8.50

SALT-BAKED CELERIAC [V]

TENDERSTEM BROCCOLI / CAULIFLOWER / RED PEPPER
7.50

CHOWDER

SMOKED HADDOCK / POTATO TERRINE / CHIVE
9.50

[MAINS]

DUCK

ORANGE CURD / CONFIT DUCK LEG / SAUERKRAUT / SPRING ONION
22.50

HAKE

SPRING PEAS / PANCETTA / POTATO FONDANT
18.50

VENISON

WILD MUSHROOMS / KALE / CHANTENAY CARROTS/ SHALLOT PURÉE
22.00

RISOTTO [V]

BUTTERNUT SQUASH / TALEGGIO / SPINACH / GARDEN HERBS / SQUASH SEEDS
16.00

[DESSERTS]

APPLE IN GIN [V]

CAORUNN GIN / CINAMMON CRUMBLE / DARK MATTER RUM ICE CREAM
7.00

CHOCOLATE FONDANT [V]

BURNT WHITE CHOCOLATE / MACERATED STRAWBERRIES / COINTREAU
7.50

TALISKER 'CRANACHAN'

TOASTED OATS / SKYE MALT CREAM / RASPBERRIES
7.00

FOUR HIGHLAND CHEESES

BRIE - SMOKED - BLUE - CROWDIE / HOUSE MANGO CHUTNEY / OATCAKES
13.50

[SIDES - 3.50]

FERRY INN MASH [V]

MORANGIE HIGHLAND BRIE

SPRING GREENS [V]

SPINACH / KALE / TENDERSTEM

ROASTED CARROTS [V]

GARDEN THYME / HONEY

[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]

