

[THE FERRY INN SKYE]

[SAMPLE DINNER MENU]





[MAY SAMPLE MENU]

[HOUSE SNACKS FOR 2 / 13.00]

GREAT GLEN HIGHLAND VENISON + PORK CHARCUTERIE WITH CHILLI GARLIC OLIVES

[STARTERS]

SCALLOPS
GRAPEFRUIT / HAZELNUT / AUBERGINE / DULSE
11.00

WOOD PIGEON
SHALLOT / KALE / BUTTERNUT SQUASH
8.50

MUSSELS
SMOKED PANCETTA / WILD MUSHROOMS / WHITE WINE
8.50

ROASTED TOMATO + RED PEPPER VELOUTÉ [VG]
BASIL / CROUTON
7.00

[MAINS]

GUIDRACH SKYE LAMB
POTATO PURÉE / CRISPY ARTICHOKE / UIG WILD GARLIC / SALSA VERDE
25.00

COD
SPRING PEAS / PANCETTA / POTATO FONDANT
19.50

VENISON
WILD MUSHROOMS / KALE / CHANTENAY CARROTS/ SHALLOT PURÉE
23.50

RISOTTO PRIMAVERA [VG]
ASPARAGUS / BROAD BEANS / SPRING PEAS / MINT
16.50

[DESSERTS]

CHOCOLATE FONDANT [V]
MACERATED + FROZEN STRAWBERRY / ORANGE CURD
8.50

BAKED LEMON YOGHURT [V]
BERRY SORBET / CHOCOLATE SOIL / APRICOT
7.50

TALISKER 'GRANACHAN' [V]
TOASTED OATS / SKYE MALT CREAM / WHISKY GEL / RASPBERRIES
7.50

FOUR HIGHLAND CHEESES
BRIE - SMOKED - BLUE - CROWDIE / HOUSE MANGO CHUTNEY / OATCAKES
14.00

[SIDES - 3.95]

FERRY INN BACON MASH

SPRING GREENS [V]
KALE / TENDERSTEM / MANGE TOUT

ROASTED CARROTS [V]
GARDEN THYME / HONEY

CHILLI + GARLIC PRAWNS - 6.50

[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 / VG - VEGAN / VG* CAN BE MADE VEGAN, PLEASE ASK]

