



SKYE FIRE - SAMPLE MENU

*5 Courses exploring local & Scottish ingredients
cooked over fire on our Asado grill and wood fired oven*

£65 per person

Served sharing style between the table

SNACKS

Crispy Loch Beag Oyster, heritage kimchi, HOT SMOKED scallop roe aioli
LIGHTLY SMOKED beef tartare, WOOD FIRED garlic & thyme aioli & caramelised shallot tartlet
Lochbay Lobster Doughnut

CHARCOAL FIRED Pan a la parilla bread & smoked seaweed butter

SMOKED, SEARED & EMBERS

WOOD FIRED locally caught mackerel with a fennel, lemon & Corra Linn salad
Our own CHARRED purple beans, WOOD FIRED almond cream, peashoot tendrils, ROASTED almonds

CHARCOAL FIRED

CHARCOAL FIRED Lochbay shrimp yakitori, Tare sauce

FLAMES

Local Lochbay Langoustines, wild garlic butter
West Coast mussel popcorn, WOOD FIRED garlic aioli
Parmentier potatoes, our own garden salad

SORBET

Our own croft-grown Blackcurrant sorbet, Goats curd drops

DESSERT & CHEESE

Choose one from:

Peaches a la plancha, Scottish honey & goats curd ice cream, fermented raspberry syrup
Affogato - Dear Green espresso, house vanilla ice cream, almond & pistachios biscotti
Sticky Toffee Pudding, caramel sauce, vanilla ice cream

Scottish Cheese Plate - a selection of organic cheese from Connage Dairy & Highland Fine Cheese, crackers & chutney
Errington Dairy Lanark Blue, Elrick Log & Goats Curd, wood fired pear, croft elderflower, pistachios