



## **SKYE FIRE - SAMPLE VEGETARIAN MENU**

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

*£65 per person*

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Served sharing style between the table

### SNACKS

Cherry WOOD FIRED Halkidiki & Kalamata Olives with charred artichoke

Our own garden crudités, SMOKED baba ganoush

CHARCOAL FIRED smoked tofu & pickles

CHARCOAL FIRED Pan a la parilla bread, EVOO

### SMOKED, SEARED & EMBERS

EMBER COOKED beetroot carpaccio, Errington Blackmount goats cheese, salad leaves

WOOD FIRED pear & croft elderflower syrup, Errington Dairy Lanark Blue, Elrick Log & Goats Curd, SMOKED pistachios

### CHARCOAL FIRED

CHARCOAL FIRED foraged Chanterelles & vegetables yakitori, Tare sauce

CHARRED croft green beans, WOOD FIRED almond cream, peashoot tendrils, ROASTED almonds

### FLAMES

EMBER COOKED, then CHARRED butternut squash, chickpea & borlotti bean Locro

Croft-grown garden salad, heritage tomatoes

### SORBET

Our own croft-grown Blackcurrant sorbet, Goats curd drops

### DESSERT & CHEESE

Choose one from:

Pears a la plancha, sweet woodruff ice cream, fermented Scots Pinecone syrup, granola crumb,

Affogato - Dear Green 'Goosedubs' espresso, 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