



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, WOOD FIRED garlic aioli
Cured, SMOKED & SEARED rare breed pork belly & pickles
Skye Crab Doughnut

CHARCOAL FIRED Pan a la parilla bread & East Coast Cured Nduja butter

SMOKED, SEARED & EMBERS

SEARED & SMOKED Sconser Scallop, WOOD OVEN Skye mussel rockefeller, house cured Sandy Black pancetta, WOOD FIRED romesco
EMBER COOKED beetroot carpaccio, Errington Blackmount goats cheese, salad leaves

CHARCOAL FIRED

CHARCOAL FIRED yakitori fish skewer, Tare sauce
CHARRED British green beans, WOOD FIRED almond cream, peashoot tendrils, ROASTED almonds

FLAMES

6 week aged, grass fed Shorthorn rump steak & chimichurri
Argentine Potato Dominoes, Charred Little Gem, anchovy crumb

SORBET

Negroni sorbet, Campari candy

DESSERT & CHEESE

Choose one from:

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

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