

# DINNER MENU

## STARTERS

### **Seafood Chowder**

Creamy seafood broth with salmon, cod, rock turbot, new potatoes, leeks and spring onions served with soda bread

£8

### **Duck Croquette**

Slow braised duck legs and rooster potatoes in panko crumb with a plum and port chutney

£7

### **Mushrooms on toast**

Skye foraged duxelle wild mushrooms on homemade sourdough with parmesan crisps and pea shoots

£7

### **Salmon Gravlax**

Beetroot and Skye gin gravlax with confit cherry tomatoes, carrot ketchup and wild rocket

£7

### **Cauliflower fritter**

Curried cauliflower fritter with lemon crème fraiche and mango chutney

£6

## MAINS

### **Fish and Chips**

Atlantic cod tail battered in Skye Gold beer and breaded served with thrice cooked chips, chunky tartare sauce, pea puree and grilled lemon

£16

### **Tain Chicken Supreme**

Barn raised chicken supreme with truffle cauliflower puree, roast heritage carrots and a chive jus

£16

### **Venison Pie**

Wild venison rump slow braised with Skye Red ale in a homemade shortcrust pie casing with mash, roast carrots, broccoli, port and plum jus

£17

### **Aubergine**

Smoked and roasted aubergine, celeriac puree, spinach and crispy kale

£15

### **Risotto of the day**

See server for details

### **Salmon Fillet**

Fillet of Scottish salmon, roast broccoli and carrots, pumpkin purée and garden peas

£22

**Please advise your server about any dietary requirements before ordering**