

# April Menu

Served between 6.00pm-8.30pm

From the 21st of April 5.30pm - 9.00pm

## Artisan Bread Board

pickled walnut relish, Highland rapeseed oil & fruit vinegar, hotel butter

£5.00

---

## To Start

---

### Pan Roasted Trout

pea & mint velouté, pickled samphire

£14.00

### Heritage Beetroot

apple, whipped feta, roasted hazelnuts

£10.50

### Soup of the Day

artisan bread & Orkney butter

£7.95

### Steak Tartare

quail's egg, rocket, sourdough

£15.00

### Rabbit & Pistachio Terrine

brioche toast, date purée

£12.50

---

## Main Courses

---

### North Atlantic Halibut

roasted aubergine, Jersey Royals, orange braised chicory

£39.50

### Roasted Fillet of Cod

langoustine, new season asparagus, langoustine bisque

£40.00

### North Atlantic Hake

confit leeks, caper & brown butter, warm green salsa

£25.95

### Herb Crusted Highland Venison Loin

dauphinoise potato, heirloom carrots, port jus

£36.00

### Roast Tender Stem Broccoli

tomato & wild garlic butter, black olive tapenade, spinach & apple salad

£22.50

### Miso Glazed King Oyster Mushrooms

vermicelli noodles, rice wine vinegar & sake vinaigrette

£22.95

---

## Sides

---

### Hand Cut Chips

parmesan, truffle

£6.00

### Sauté Spring Vegetables

chive butter

£6.00

Here at the Cuillin Hills we pride ourselves on using the best of the Scottish larder.

Our monthly changing menu showcases world class seasonal produce cooked with skill and imagination.

We are committed to using the freshest ingredients possible and reflect what is available from local farms and suppliers.  
As a consequence, some items may be subject to availability.

Please inform your server of any allergies before placing your order.

---

Our supplier list is as follows:

**Butchery**

Stewart MacLachlan at Lochaber Larder, Fort William

**Seafood**

Iain Stewart Fish Sales, Fort William

**Venison & Game**

Roy at Letterfinlay Foods

**Scallops**

David & Ben Oakes, Sconser Scallops

**Select Ingredients & Soft Fruit**

Ochil Fine Foods, Perthshire

**Foraged Ingredients**

Jeff Lawson, Wild Skye

---

**A 12.5% discretionary service charge will be applied to your bill.**

---

## Desserts

---

**Salted Caramel  
Crème Brûlée**  
ginger espresso biscuit  
**£9.50**

**Selection of Scottish Cheese**  
oatcakes, apple,  
chutney  
**£15.50**

**Chocolate Torte**  
peppermint ice cream,  
French meringue  
**£10.50**

**Walnut & Carrot Sponge**  
white chocolate & cream cheese  
mousse, cocoa & sesame tuille  
**£9.50**

---

## Dessert Cocktails

---

**Lemon Cheesecake**  
Absolut Citron, Limoncello,  
gingerbread syrup, lemon  
juice, lemon curd  
**£10.00**

**Caramel Espresso Martini**  
Absolut Vodka, Kahlua,  
caramel syrup, espresso coffee  
**£10.00**

---

## Dessert Wine

---

**Chateau Briatte**  
melon and lychee with traces  
of honey  
**£8.00 - 125ml**  
**£40.00 - Bottle**

**Oreg Kiraly Dulo Sweet  
Szamorodni Furmint**  
fresh pineapple, marmalade  
and dulce de leche  
**£9.50 - 125ml**

---

**Please let your server know if you have any allergies or special dietary needs.  
A 12.5% discretionary service charge will be applied to your bill.**