

CUILLIN HILLS HOTEL

— Isle of Skye —

DINNER



Starters

Potato Velouté

Onion Oil, Crispy Shallot

4.75

"Traditional" Cullen Skink

Slow Cooked Hen's Egg, Potato, Parsley

6.95

Confit Duck Leg

Green Lentil Vinaigrette, Tarragon, Grilled Cabbage

7.25

Pan Roasted Scallops

Grilled Alliums, Orbest Salsa Verde, Roasted Chicken Sauce

10.50

Baked New Season Potato

Leek Jerky, Yoghurt, Horseradish

6.00

Steamed Scottish Mussels

White Wine, Garlic Cream Sauce, Chargrilled Bread, Lemon

Starter 7.95 Main 13.50

Skye Smokehouse Salmon

Juniper Poached Beetroot, Radish, Orbest Salsa Verde

8.95

Main Courses

Sirloin of Scotch Beef

Brown Butter Mousseline, Salt Baked Onion, Spinach, Pickled Shallot

28.00

Free Range Chicken Supreme

Broad Beans, Skirlie, Baby Onion, Diane Sauce

17.50

Beer Battered Haddock

Hand Cut Chips, Tartare Sauce, Lemon

14.00

Skye Game Venison

Grilled Broccoli, Fresh Curds, Pickled Pear, Kale

22.50

Loch Etive Sea Trout

Baked Carrot, Herring Roe, Fennel, Yoghurt

18.50

Sound of Raasay Langoustines

Orbost Herb Butter, Lemon

24.00

Pot Roasted Cauliflower

Morangie, Orbost Salsa Verde, Granny Smith Apple

13.50

Sides

Hand Cut Chips

Onion Rings

Potato and Onion Mousseline

Orbost Salad

3.50

Desserts

Skye Blaven Sticky Toffee Pudding

Toasted Milk, Salted Caramel, Ice Cream

6.50

Sea Buckthorn Curd

Perthshire Raspberries, Baked Meringue, Shortbread

6.50

Chilled Chocolate Fondant

Baked White Chocolate, Milk Ice Cream, Chocolate Curd

6.25

Perthshire Strawberries

Whipped Egg Custard, Lemon Verbena, Sorbet

6.25

Selection of Scottish Cheeses

Orchard Fruit Chutney, Oatcakes

8.95

Luvians of Cupar

Ice Creams and Sorbets

4.25