

DINNER MENU

The View Restaurant Menu has been delicately created by our talented Head Chef Daniel Fleming who has been inspired by the local produce available on the Isle of Skye.

Enjoy some of the finest views in Scotland with the freshest, most responsibly sourced food on the Island.

STARTERS

Homemade Seasonal Soup

Crusty Bread

£4.95

Whisky Smoked Beetroot

Honey Whipped Goat's Cheese, Walnuts,
Balsamic Dressing

£7.00

Braised Pork Daube

Burnt Onion Purée, Leeks, Carrots

£9.00

White Wine Steamed Skye Mussels

Garlic, Shallots, Cream, Crusty Bread

£8.95

Poached Skye Langoustine Tails

Chilli & Garlic Butter

£14.00

Isle of Skye Smoke House

Hot Smoked Salmon

Avocado Purée, Radish, Granny Smith Apple

£7.95



Our Isle of Skye Langoustines are responsibly caught on the Sound of Raasay and freshly delivered to the harbour in Portree on a daily basis.

You can always ask a member of staff who may be able to help you identify the boat that brings in our fresh seafood!

Buy Local | Taste Local | Support Local

Please inform the Staff if there are any dietary or allergen requirements.

Our Skye Venison is sourced on the Island, North of the Cuillin Mountain Range by Ross MacRae who has been trained by Skye's Head Game Keeper Davie Urquhart.

MAINS

Roast Haunch of Skye Venison

Black Pudding Potato Cake, Braised Cabbage, Carrots, Port & Juniper Jus
£24.00

White Wine Steamed Skye Mussels

Garlic, Shallots, Cream, Crusty Bread
Large Bowl - £16.50

Whole Skye Roasted Langoustines

Crusty Bread - Choice of Classic Garlic or Chilli Butter
£24.50

35 Day Aged Roast Striploin of Scotch Beef

Mashed Potato, Broccoli Purée, Sprouting Broccoli, Bourguignon Sauce
£32.00

Seared Chicken Breast

Crispy Polenta, Baby Corn, Basil, Chicken & Caper Sauce
£18.00

Hand Rolled Potato Gnocchi

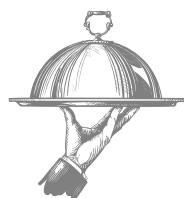
Broccoli, Blue Cheese, Almonds
£14.50

SIDES

Hand Cut Chips
Isle of Skye Side Salad
Onion Rings
£3.50 each

SAUCES

Peppercorn Sauce
Garlic Butter
£1.50 each



All Herbs and Leaves used to garnish our dishes are from Roger Whitton owner of Isle of Skye Fresh Produce. They are based in Orbst, Skye, with over 60 years of knowledge and experience they have the freshest and best quality produce available.

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All our desserts and bread are freshly made by our Head Pastry Chef Andrew MacPherson who trained in some of the best Michelin Starred Restaurants in Scotland.

DESSERTS

Sticky Toffee Pudding

Toffee Sauce, Vanilla Ice Cream

£6.50

Selection of Ice Creams and Sorbets

£4.50

White Chocolate Brulee

Berry Compote, Mini Shortbread

£6.50

Selection of Scottish Cheeses

Fruit, Chutney, Oatcakes, Biscuits

£9.95

Dark Chocolate Cremeax

Hazelnuts, Skye Black Syrups, Honeycomb, Espresso Ice Cream

£7.95



AFTER DINNER

Our Bar Manager, Ross Agnew has created an after-dinner drinks flight that embraces some of our finest local whiskys. He has also selected our finest port, accompanied with a selection of the finest cheeses Scotland has to offer.

Port Cheese Board Selection

100ml Quinta Dos Malvedos, 2004, Port

Selection of Scottish Cheeses and a Side of Olives

£22.95

Whisky Flight

25ml Talisker Skye Single Malt Whisky

25ml Isle of Rassay Distillery Lightly Peated Whisky

25ml Balvenie Caribbean Cask

£19.95

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