

## DINNER MENU

Served between 6pm-9pm

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

#### Soup of the Day (DF) (GF)

Served with Crusty Bread

£6.50

#### Mixed Platter of Great Glen Venison Charcuterie

Clava Brie, Olives, Pickles

£12.95 (GF) (DF)

#### Thistly Cross Cider Braised Pork Cheek

Compressed Apple, Pink Grapefruit, Crackling, Coriander

£9.95 (DF) (GF)

#### White Wine Steamed Skye Mussels

Garlic, Shallots, Cream, Crusty Homemade Bread

£9.95

#### Roasted Uist Scallops

Raw Fennel and Lime Salad, Black Chorizo Sauce, Crisp Chorizo

£13.95 (GF)

#### Heritage Tomato Salad

Avocado, Homemade Vegan Ricotta, Pine Nuts, Black Olive Crumb, Basil

£8.95 (V)(Vg)(DF)(GF)

#### Shallot and Mushroom Tart

Shallot Jam, Crispy Shallots, Mushroom Glaze, Mixed Seed Crumb

£8.95 (V)(Vg)(DF)



**Buy Local | Taste Local | Support Local**

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

GF - Gluten Free DF - Dairy Free V - Vegetarian Vg - Vegan

## MAINS

### Roasted Loin of Skye Venison

Clapshot, Confit Neeps, Kale, 100% Dark Chocolate Venison Jus  
£25.95 (GF)

### Roasted Breast of Grampian Chicken

Slow Cooked Leg, Wholegrain Mashed Potatoes, Savoy Cabbage, Verjus Onions, Chicken,  
Tomato and Tarragon Sauce  
£19.95 (GF)

### 10oz Striploin of Beef

Chunky Chips, Cherry Tomatoes, Mushroom, Peppercorn Sauce  
£32.00

### Pan Roasted Turbot Cooked on the Bone

Pak Choi, Mange Tout, Coriander, Coconut Broth, Thai Green Curry Oil  
£27.95 (GF) (DF)

### White Wine Steamed Skye Mussels

Garlic, Shallots, Cream, Crusty Homemade Bread  
£18.95

### Scottish Cider Battered Fillet of Haddock

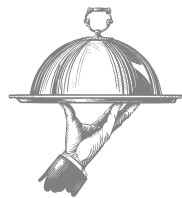
Chunky Chips, Tartare Sauce, Lemon, Mixed Salad  
£16.50 (GF)(DF)

### Ratatouille Mille Feuille

Rich Tomato Sauce, Courgettes, Aubergine, Peppers, Olives, Basil, Almond Feta  
£16.95 (V) (Vg)

### Steamed and Roasted Cauliflower Dumplings

Seasonal Green Vegetables, Burnt Onion and Prune Broth, Aged Parmesan Cheese  
£16.50 (V) (Vg)



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

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## SIDES

Skye Mixed Leaf Salad

Mustard Dressing

£4.75

Chunky Chips

£4.25

Garlic and Herb Roasted New Potatoes

£4.25

Charred Tenderstem Broccoli

Toasted Almond, Yoghurt and Lemon Dressing

£5.95 (Vg) (V) (GF)

Homemade Bread and Butter

£3.50

## DESSERTS

Raspberry, White Chocolate and Meringue Semifreddo

Sea Buckthorn Sauce

£8.95 (GF) (Vg)

Lime and Coconut Bavarois

Coconut Dacquoise, Compressed Pineapple, Malibu Sauce, Lime Tuille

£8.95 (GF)

Apple and Date Tart

Caramel Drizzle, Calvados and Rosemary Ice Cream

£8.95 (V)(Vg)(GF)

Strawberry and Almond Cheesecake

Basil Sorbet

£8.95 (V) (GF)

Warm Sticky Toffee Pudding

Orange Snap, Vanilla Ice Cream

£8.50 (GF available)

Selection of Scottish Cheeses

Oatcakes, Biscuits, Fruit, Celery, Chutney

£11.95 (GF available)

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