



1871 - 2016

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## Skeabost's 145 Years Old Formal Dining Room

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Dining at Skeabost's 57°27' is an experience that will stay with you for a long time. The modern Scottish five course menu at our restaurant has been described as "The new gourmet wave on the Isle of Skye", when presented on the Gourmet Night earlier this year.

The quality of food stems from the freshness and purity of the Island's ingredients. Our Head Chef - James Dixon is very well known around the local producers and working very closely with them to prepare a new menu every week.

The menus are complemented by a superb range of wines. The hotel's wine cellar is home to many different wines from around the world. We are very proud of our Italian and French selection.

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*We wish you an enjoyable Dining experience,  
Anne, Ken, Jennifer, Matthew and the Skeabost Team*



## Good Evening / Feasgar Math

### First / Aon

#### ISLAND ESSENCE

*Parmesan Basket Whipped Dunsyre Blue Cheese, Homemade Chutney  
Shot of Wild Mushroom and Sherry Veloute, Pancetta Crisp  
Feorlig Estate Wild Rabbit and Corn Fed Chicken Roulade, Crostini*

*Woodstock – Naughty Monte Montepulciano, 2013, McLaren Vale, Australia*

### Second / Dhà

#### OPEN SAFFRON RAVIOLI OF SKYE

*Shellfish, Poached Lobster, Langoustine, Oyster, Mussels and Scallop Tempura Samphire  
with Orbest Tomato Fennel and Parsley Sauce*

*Woodstock – Mary McTaggart Riesling, 2015, McLaren Vale, Australia*

### Third / Trí

#### MOJITO SORBET

### Fourth / Ceithir

#### LOIN OF FEORLIG ESTATE LAMB

*Slow Braised Shoulder Parcel, Crushed New Season Minted Potatoes,  
Pea Purée and Chanterelles, Mint Jus*

*Woodstock - Pilot's View Shiraz, 2012, McLaren Vale, Australia*

### Fifth / Coig

#### STRAWBERRY, PISTACHIO AND HONEYCOMB TART

*Strawberry Gel, Clotted Cream Ice Cream*

*Brown Brothers – Orange Muscat & Flora, 2013, Northern Victoria, Australia*

*Or*

#### SCOTTISH CHEESE SELECTION

*Quince Jelly, Celery, Grapes and Scottish Oatcakes*

*Woodstock – Naughty Monte Montepulciano, 2013, McLaren Vale, Australia*



#### **Food Allergies and Intolerances**

*Some of our foods contain allergens and all of the food is prepared in the kitchen that also handles most of the common allergens.*

*Please speak to a member of staff for more information.*



## SIGNATURE COCKTAILS

<b>Rose-ecco</b> Prosecco, Rose Syrup, Fresh Lemon Juice £9.90	<b>Hibiscus Prosecco</b> Hibiscus Flower, Prosecco, Hibiscus Syrup £9.90	<b>Blueberry – Lavender</b> Fresh Blueberries, Lavender Syrup, Soda £9.90
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## DRINK MENU

### COFFEES

ESPRESSO	2.50
DECAF ESPRESSO	2.50
ESPRESSO MACCHIATO	3.00
AMERICANO	3.00
CAPPUCCINO	3.50
CAFFÈ LATTE	3.50
FRENCH PRESS COFFEE	2.50
DECAF FRENCH PRESS	2.50

Add Caramel, Hazelnut, Ginger or Black Forest Syrup 50p

### LIQUEUR COFFEE

HIGHLAND COFFEE famous grouse whisky	6.00
IRISH CREAM COFFEE bailey's irish cream	6.00
CALYPSO COFFEE kahlúa coffee liqueur	6.00
SKYE COFFEE drambuie	6.50

### PREMIUM PYRAMID TEA

BREAKFAST	3.50
EARL GREY	3.50
MINT	3.50
CAMOMILE	3.50

### PORT & MADEIRA

NOVAL LBV 2008	5.00
TAYLOR LBV 2009	4.00
10 YRS OLD TAWNY	4.80
FULL RICH MADEIRA	4.50

### SHERRY

AMONTILLADO	3.00
CROFT ORIGINAL	3.50
CROFT PINK SHERRY	3.50
TIO PEPE	3.50

### COGNAC, ARMAGNAC, CALVADOS

MARTELL V.S.O.P	6.50
HENNESSY fine de cognac	4.90
GODET PEARDISE pear liquor and cognac	3.50
GODET XO TERRE	12.50
JANNEAU VSOP	4.50 A
BOULARD GRAND SOLAGE	3.50 C

### AFTER DINNER DRINKS

DRAMBUIE	3.80
GLAYVA	3.80
BÉNÉDICTINE	3.80
GRAND MARNIER	3.80



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Shot of Wild Mushroom and Sherry Veloute  
Minted New Potato Salad*

*Woodstock – Naughty Monte Montepulciano, 2013, McLaren Vale, Australia*

### Second / Dhà

#### SKYE FARM SALAD

*Salad of Chanterelles, Asparagus, Straw Potatoes,  
Glendale Salad, Aged Balsamic Dressing and Duck Yolk*

*Woodstock – Mary McTaggart Riesling, 2015, McLaren Vale, Australia*

### Third / Trí

#### MOJITO SORBET

### Fourth / Ceithir

#### CAULIFLOWER QUARTET

*Cauliflower and Almond Puree, Tempura Cauliflower,  
Cauliflower Crisps and Cauliflower & Goat Cheese Risotto*

*Tolloy – Pinnot Grigio, 2014, Alto Adige, Italy*

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