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Skeabost House was built in 1871 and was established as a hotel many years ago. Wonderful sunsets can be seen in the western skies and also on clear dark nights, an array of stars and planets against a velvety backdrop.

This feature has inspired one of the past owners in adding a beautiful casual dining and large conservatory extending the original building. We are happy to open this wonderful space to our guests after a long needed refurbishment. Our aim will always be to ensure that whatever the occasion it will be a meal to remember.

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

#Skeabost #SkeabostFood #SkeabostHotel





## SUPERIOR LOCAL GINS

### MISTY ISLE GIN

*The First and Only Gin Made on  
the Isle of Skye.  
Best Served with Indian Tonic Water,  
and Orange Peels  
£6.00*

### ISLE OF HARRIS GIN

*Popular Gin from Outer Hebrides  
Distilled with Sugar Kelp  
Best Served with Indian Tonic Water  
and Pink Grapefruit  
£6.00*

## STARTERS

### SOUP OF THE DAY

*Served with Home-made Bread  
£4.50*

### SALMON THREE WAYS

*Hot Smoked, Poached, Gin and Thyme Cured,  
Dill Pikelet, Shaved Fennel and Orange  
£8.50*

### PRESSED HAM HOCK AND CONFIT DUCK TERRINE

*Pickled Wild Mushrooms, Truffled Egg Yolk, Apple Puree  
£7.95*

### GOATS CHEESE MOUSSE

*Confit Carrot, Buttered Asparagus, Sesame Tuille  
£7.25*



## MAIN COURSES

### **ISLE OF SKYE ALE BATTERED FILLET OF HADDOCK**

*Home-made Chips, Tartare Sauce and Side Salad*

**£13.95**

### **FILLET OF SALMON**

*Crushed New Potatoes, Spinach and Bacon, Celeriac Purée, Dijon Cream Sauce*

**£15.95**

### **ISLE OF SKYE BEEF**

#### **ISLE OF SKYE BEEF FILLET STEAK AGED FOR 28 DAYS**

*Home-made Chips, Grilled Field Mushroom, Roast Cherry Tomato,  
Side Salad, and Whisky Peppercorn Sauce*

**£26.50**

### **PAN ROAST BREAST OF DUCK**

*Pearl Barley and Potato Risotto, Creamed Leek and Kale, Blueberry Jus*

**£17.95**

### **SEARED BREAST OF CHICKEN**

*Haggis, Pommes Anna, Roast Root Vegetables, Red Wine Jus*

**£15.50**

### **HOMEMADE PAPPARDELLE**

*Roast Red Pepper, Black Olive and Capers, Butternut Veloute*

**£12.50**



## DESSERTS

### STICKY TOFFEE PUDDING

*Toffee Sauce, Honeycomb Ice-cream*  
£6.95

### Pear Mousse

*Walnut Shortbread, Dulce de Leche*  
£6.95

### EGG NOG CRÈME BRÛLÉE

*Caramelised Apples, Cinnamon Sponge*  
£6.95

### SELECTION OF SCOTTISH CHEESES

*Served with Celery, Grapes, Homemade Chutney,  
Selection of Crackers*  
£9.25

## DESSERT WINE

### SUSANA BALBO SIGNATURE

#### LATE HARVEST MALBEC (AR)

*Ripe Black Cherry and Plums, together  
with a touch of Violets and Spice.*  
0.5l – £29.90 / 125ml – £7.50

### MINERVOIS

#### MUSCAT DE ST JEAN MUSCAT (FR)

*Luscious Caramel Sweet notes of Candied  
Orange and Mandarin peel.*  
0.375l – £18.00 / 125ml – £5.90

### BROWN BROTHERS

#### ORANGE MUSCAT AND FLORA (AU)

*Deep Citrus Bouquet and Flavours with  
Character and a Perfect Balance.*  
0.375l – £22.00 / 125ml – £7.30

### SANTA EMA

#### LATE HARVEST TARDIO (CL)

*A Deep Golden Colour, with Aromas of  
Honey, Dried Flowers and Sweet Spice.*  
0.375l – £17.90 / 125ml – £5.70



### **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.*



## DRINKS 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
SEVILLE COFFEE Cointreau	6.50
MONK'S COFFEE Bénédictine	6.50

### PREMIUM PYRAMID TEA

BREAKFAST	3.50
EARL GREY	3.50
MINT	3.50
CAMOMILE	3.50
RED BERRY CRUSH	3.50
GREEN TEA	3.50

### PORT AND 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.	4.50
MARTELL V.S.O.P	8.00
HENNESSY V.S.	5.00
HENNESSY Fine de Cognac	6.00
GODET PEARDISE Pear Liquor and Cognac	4.00
GODET XO TERRE	12.50
JANNEAU VSOP Armagnac	5.50
PERE SOLAGE Calvados	3.70

### AFTER DINNER DRINKS

DRAMBUIE	4.20
GLAYVA	3.80
BÉNÉDICTINE	4.00
GRAND MARNIER	5.00
COINTREAU	3.60
TIA MARIA	3.40



## DRINKS MENU

### DRAUGHT BEERS PINT

THREE HOP LAGER 4.20

SKYE EILEANOR 4.20 

CALEDONIAN RARE RED 5.00

CALEDONIAN 80/+ 5.00

### BOTTLED BEERS

#### SKYE BREWING CO. – UIG

BLOND 5.50

CUILLIN BEAST 5.50

IPA 5.50

“YER BEN” ALE 500ML 6.20  
(Tom Kitchin Signature Beer)

#### BREWDOG – ABERDEENSHIRE 330ml

DEAD PONNY 4.80

NANNY STATE 4.80  
(0.5% Alc)

VAGABOND ALE 5.20  
(Gluten Free)

#### CALEDONIAN - EDINBURGH 330ml

DEUCHARS 5.00

EDINBURGH CASTLE 5.00

#### INNIS & GUNN - EDINBURGH 330ml

IRISH WHISKY STOUT 5.10

RUM CASK 5.10

ORIGINAL 4.50

#### THE ORKNEY BREWERY

RED MACGREGOR 5.10

RUM CASK 5.10

DARK ISLAND RESERVE 4.50

#### THISTLY CROSS CIDERS - EAST LOTHIAN

ORIGINAL APPLE 5.70

WHISKY CASK 5.90

STRAWBERRY 7.20

ELDERFLOWER or GINGER 6.50

### SPARKLING WINE 200ML

MOËT... CHAMPAGNE France 19.99

PROSECCO SPUMANTE Italy 9.20

GRAND ROSE Italy 9.20

### WHITE WINE 125/175ML

SAUVIGNON BLANC France 4.10/5.60

UNOAKED CHARDONNAY S. Africa 4.10/5.60

PINOT GRIGIO Italy 4.70/6.60

### ROSE WINE 125/175ML

ROSE D'ANJOU France 4.10/5.60

### RED WINE 125/175ML

CABERNET SAUVIGNON Chile 5.80/8.00

PINOTAGE S. Africa 4.10/5.60

COTES DU RHONE France 4.10/5.60

### FENTIMANS BEVERAGES 275ML

CURIOSITY COLA 2.85

DANDELION and BURDOCK 2.85

VICTORIAN LEMONADE 2.85

ROSE LEMONADE 2.85

MANDARIN and ORANGE 2.85

WILD ELDERFLOWER 2.85

LEMON SHANDY 2.85

### FEVER-TREE MIXERS 200ML

INDIAN TONIC WATER 2.00

LIGHT TONIC WATER 2.00

MEDITERRANEAN TONIC 2.00

ELDERFLOWER TONIC 2.00

LEMON TONIC 2.00

GINGER ALE 2.00

GINGER BEER 2.00



## SCOTTISH GIN AND WHISKY

### AYRSHIRE AND ARRAN 35ML

HENDRICK'S 4.50

### EDINBURGH AND LOTHIAN'S

EDINBURGH GIN 4.00

NB GIN 5.00

PICKERING'S GIN 4.00

### FIFE

DARNLEY'S VIEW SPICED 3.70

GORDON'S GIN 3.00

TANQUERAY 3.50

### GLASGOW

MAKAR GLASGOW GIN 5.00

### HIGHLANDS

CAORUN GIN 4.10

ROCK ROSE GIN 4.50

### ISLANDS

BLACKWOOD'S 4.00

THE BOTANIST 5.00

ISLE OF HARRIS GIN 6.00 

MISTY ISLE GIN 6.00 

### STIRLING

BOË SUPERIOR GIN 4.00

### PERTHSHIRE

STRATHEARN CLASSIC 4.50

HEATHER ROSE 5.00

**Gin** – All of our gins can be served with your choice of Fever-Tree mixer and recommended garnish. Please ask our staff for more information.

**Whisky** – Come and see us at the hotel's cocktail bar for the full selection of our whiskies and for more information.

### HIGHLAND WHISKY 35ML

ABERFELDY 12YR 5.50

DALMORE 12YR 6.15

DALWHINNIE 15YR 6.50

GLENMORANGIE 18YR 13.00

OBAN 14YR 7.00

### ISLAND WHISKY

TALISKER 10YR 6.00

TALISKER 57 NORTH 10.00

TALISKER PORT RUIGH 7.00

TALISKER STORM 6.50

RAASAY WHILE WE WAIT 6.20



ARBEG 10YR 8.00

BRUICHLADDICH CLASSIC 7.50

BUNNAHABHAIN 12YR 6.60

CAOL ILA 12YR 9.00

LAPHROAIG 10YR 6.50

TOBERMORY 10YR 4.50

### SPEYSIDE WHISKY

ABERLOUR 10YR 5.50

BALVENIE 21YR 20.00

BALVENIE 12YR 6.50

CRAGGANMORE 12YR 5.70

GLENLIVET 25YR 30.00

GLENLIVET 12YR 5.70

KNOCKANDO 12YR 5.50

MACALLAN 18YR 23.00

MACALLAN GOLD 6.00

STRATHISLA 12YR 6.50

### LOWLANDS WHISKY

AUCHENTOSHAN 12YR 5.70

AUCHENTOSHAN 3WOOD 7.00