

CUILLIN HILLS HOTEL

— Isle of Skye —

DINNER

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Starters

Soup of the Day

Served with homemade Bread Roll

4.50

"Skye Smokehouse" Salmon

Baked Beetroots, Chervil Emulsion, Horseradish

8.95

"Traditional" Cullen Skink

Potato, Slow Cooked Hens Egg, Smoked Haddock, Parsley

7.00

Steamed Jersey Royal Potatoes

Grilled Young Onion, Tain Cheddar, Pickled Shallot

6.50

Glazed Duroc Pork Cheek

Brown Butter Emulsion, Baked Carrot, Radish

8.95

Orbost Salad Leaves

Tarragon Vinaigrette, Pickled Vegetables, Croutes

5.50

Shellfish

Steamed Loch Eishort Mussels

Garlic, White Wine and Cream Sauce

Served with Char Grilled Bread, Lemon

8.25/15.50

Hand Dived Scallops

Orbost Salsa Verde, Roasted Chicken Sauce, Baby Onion

9.50/18.50

Sound Of Raasay Langoustines

Orbost Herb Butter, Jersey Royals, Lemon

12.50/24.50

Main Courses

Sirloin of Scotch Beef

Hay Baked Onion, Cocotte Potatoes, Spinach, Bone Marrow Butter
28.00

Rump of Perthshire Lamb

Char Grilled Broccoli, Fresh Curds, Roasted Flank
19.95

Free Range Chicken Supreme

Toasted Pearl Barley, Braised Baby Onions, Broad Beans
16.95

Mallaig Landed Cod

Minted Peas, Eassie Farm Asparagus, Gem Lettuce
16.50

Baked Organic Salmon

Heritage Carrot, Pickled Fennel, Yoghurt, Herring Roe
17.50

Peterhead Landed Haddock

Beer Battered Haddock, Hand Cut Chips, Tartare Sauce, Lemon
13.95

Pot Roasted Cauliflower

Morangie Brie, Mushroom Ketchup, Granny Smith Apple
13.95

Sides

Hand Cut Chips

Steamed Seasonal Vegetables

Potato and Onion Mouseline

Mixed Orbst Salad

3.50

Desserts

Bruce Farm Strawberries

Baked Meringue, Lemon Verbena, Sorbet

6.50

Chilled Chocolate Fondant

Milk Ice Cream, Chocolate Curd, Cinder Toffee

6.50

Skye Blaven Sticky Pudding

Salted Caramel, Milk Ice Cream, Toasted Milk

6.50

Set Lemon Curd

Perthshire Raspberries, Shortbread, Sorrel

6.50

Selection of Scottish Cheeses

Homemade Oatcakes, Orchard Fruit Chutney, Granny Smith Apple

9.95

Luvians of Cupar

Ice Creams and Sorbets

5.25