

CUILLIN HILLS HOTEL

Isle of Skye

STARTERS

Soup of the Day

Milk Loaf, Whipped Butter
4.50

"Traditional" Cullen Skink

Dunbar Smoked Haddock, Slow Cooked Hens Egg, Parsley
5.95

Steamed Ayrshire Potatoes

Isle of Mull Cheddar, Young Onion, Pickled Shallot
5.50

Argyll Lamb Flank

Char Grilled Broccoli, Kale, Yoghurt
6.95

Mixed Leaf Salad

Tarragon Vinaigrette, Pickled Vegetables, Croutes
5.50

SEAFOOD

Steamed Loch Eishort Mussels

White Wine, Garlic Cream Sauce, Parsley
7.25 / 13.50

Crispy Whitebait

Herb Mayonnaise, Charred Lemon, Pickled Vegetables
6.25

"Skye Smokehouse" Salmon

Salt Baked Beetroots, Horseradish, Yoghurt
8.00

West Coast Fishcakes

Mixed Salad Leaves, Tartare Sauce, Lemon
6.50 / 11.00

Sound of Raasay Langoustines

Steamed Ayrshire Potatoes, Orbest Herb Butter
12.50 / 24.00

MAINS

50 Day Dry Aged Sirloin Steak

Hand Cut Chips, Roasted Mushrooms, Peppercorn Sauce
24.50

Free Range Chicken Supreme

Steamed Ayrshire Potatoes, Grilled Alliums, Orbest Salsa Verde
14.25

Scotch Beef Burger

Hand Cut Chips, Tomato, Baby Gem Lettuce, Mustard Mayonnaise
12.50

Peterhead Landed Haddock

Beer Battered Haddock, Hand Cut Chips, Tartare Sauce, Lemon
12.50

Pot Roasted Cauliflower

Granny Smith Apple, Morangie Brie, Brassica Leaves
12.50

SIDES

Hand Cut Chips

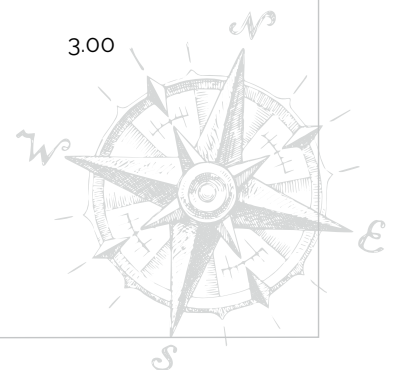
Side Salad

Steamed Seasonal Vegetables

Onion Rings

Freshly Baked Bread and Whipped Butter

3.00



Please inform the Staff if there are any dietary or allergen requirements and alternative dishes will be provided.
Our Beef is Scotch Beef PGI which is supplied by Yorkes of Dundee, Strathmartine Road, Dundee

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DESSERTS

Skye Blaven Sticky Pudding

Salted Caramel, Milk Ice Cream, Toasted Milk
6.00

Butter Poached Apple

Yoghurt Parfait, Toasted Oats, Tarragon
6.00

Sea Buckthorn Curd

Baked Meringue, Shortbread, Sorbet
6.00

Selection of Scottish Cheeses

Homemade Oatcakes, Orchard Fruit Chutney
8.95

Luvians of Cupar

Ice Creams and Sorbets
5.00



*"Desserts are the fairy tales of the kitchen,
a happily-ever-after to supper"*

Terri Guillemets