WINTER DINNER MENU

Served between 5.45pm-8.30pm

The View Restaurant Menu has been delicately created by our talented Head Chef Darryl MacIntosh 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.

Homemade Bread Board for 2 Whipped Butter, Assortment of Dips £6.50

STARTERS

Beetroot & Gin Cured Salmon (GFA) (DFA) Horseradish Crème Fraiche, Apple & Cucumber Slaw, Dill Croutons £8.95

Roasted Figs & Goat's Cheese (GF) (DFA)
Parma Ham, Endive, Orange & Balsamic Glaze
£8.75

Soup of the Day (DFA) (GFA) Homemade Bread, Butter £7.50

Steamed Mussels (DFA) (GFA)
Garlic, Shallots, Cream, White Wine, Homemade Bread & Butter
£10.50

Warm Roasted Beetroot (VG)
Pickled Beetroot, Walnut, Watercress, Vegan Feta
£7.95

Crispy Duck Confit (DFA)
Roasted Butternut Squash, Isle of Skye Black Pudding, Celeriac Remoulade
£8.95



Buy Local | Taste Local | Support Local

MAINS

Pan Fried Hake (GF) (DFA)

Confit Fennel, Winter Kale, Orange, Spring Onion, Crispy Leeks, White Wine Sauce £27.95

Pan Roasted Sea Trout (GF)

Buttery Lime & Chilli Potatoes, Broccolini, Spinach, Samphire, Parsley Sauce £27.95

Chicken Supreme (GF)

Dauphinoise Potatoes, Roast Cauliflower, Creamy Honey Mustard Sauce £26.95

Slow Roasted Shin of Beef (GF)

Celeriac Mash, Beer Roasted Shallots, Braised Chicory, Caramelised Onion Purée, and a Port and Bramble Jus £26.95

Roast Butternut Squash (V) (VG) (GF)

Pomegranate, Basil Pesto, Toasted Almonds, Seasonal Vegetables £19.75

Pappardelle Pasta (V) (DFA)

Rich Mushroom Sauce, White Wine, Cream, Truffle Oil, Parmesan £19.75

(Chicken or Fish available with a supplement, please ask a member of staff)



Buy Local | Taste Local | Support Local

SIDES

Roasted Winter Vegetables (GF) (DFA) £5.50

Garlic & Herb Potatoes (GF) (DFA) £5.50

Dulse Coated Chips (GF) (DF) (VG) £5.50

DESSERTS

Warm Sticky Ginger Cake (V) Salted Caramel, Cinnamon Ice Cream £8.75

Dark Chocolate Mousse (GFA) (V)
Whisky Cream, Candied Orange
£9.50

Mulled Winter Fruits Crumble (VG) (GFA)

Vanilla Ice Cream

£8.75

Cider Poached Apple (DFA) (GFA) Cinnamon Spiced Raisins, Honey Ice Cream £8.50

Selection of Scottish Cheese (V) (GFA) Fruit Chutney, Oatcakes, Apple £14.95



Buy Local | Taste Local | Support Local

DESSERT COCKTAILS

Lemon Cheesecake

Absolut Citron, Limoncello, Gingerbread Syrup, Lemon Juice, Lemon Curd £10.00

Caramel Espresso Martini Absolut Vodka, Kahlua, Caramel Syrup, Espresso Coffee £10.00

Chocolate & Orange Deluxe

Malfy Arancia, Frangelico, Kahlua, Sugar Syrup, Espresso Coffee £10.00

WHISKY FLIGHTS

Local & Loved

Talisker Skye, Torabhaig Allt Gleann, Raasay Peated £25.00

A Sherry before Bed

Balvenie 12, Tamdhu 15, Tomatin 18 £40.00

Islay Tour

Bunnahabhain 12 yr old, Caol Ila Moch, Lagavuilin 16 £38.00

Evolution of Talisker

Talisker 8 yr old, Talisker 10, Talisker 25 280.00

PORT & CHEESE

Port & Cheese Board Selection 100ml Quinta Dos Malvedos, 2004 Port, Selection of Scottish Cheeses, Oatcakes, Side of Olives

£25.00 (GFA)

HERBAL TEAS

Refresh Tea

This light and refreshing Green Tea is packed with functional herbs for a natural lift without any of the bitter aftertaste £3.00

Digest Tea

Our pure, unadulterated whole leaf Peppermint A soothing blend of whole Chamomile flower heads, soothes, calms and aids digestion £3.00

Restore Tea

A fiery mix of ginger and spices to invigorate you at any time of the day £3.00

Sleep Tea

lemon balm, rose and lavender £3.00

Detox Tea

A detoxifying blend of sweet Rooibos and turmeric loveliness £3.00

Buy Local | Taste Local | Support Local