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Welcome to our restaurant.

Skeabost House was built in 1871 and established as a hotel many years ago.

Wonderful sunsets can be seen in the western skies, and on clear, dark nights, an array of stars and planets are visible against a velvety backdrop. This makes it the perfect location for a bite of lunch with friends, and the soft lighting of the restaurant a romantic space for evening dining.

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, Jennifer, Matthew and the Skeabost Team*

#Skeabost





## GIN OF THE MONTH

### **MISTY ISLE GIN**

*Distilled in Portree, this gin is juniper heavy with earthy undertones, a hint of floral and herbal characteristics. It is distilled with 11 botanicals, and one secret botanical found only on the island.*

***Pair with Orange and Fever Tree Mediterranean Tonic***  
**£7.50**

## STARTERS



### **CHEF'S FRESHLY PREPARED SOUP OF THE DAY**

*Served with Homemade Bread*

**£7.00**

### **PORTREE LANDED, CREEL CAUGHT LANGOUSTINE**

*Salad Nicoise*

**£11.00**

### **DUCK LEG AND BREAST TERRINE**

*Spiced Tomato Chutney, Quail's Egg*

**£9.50**

### **SKYE SMOKEHOUSE, ALDER SMOKED SALMON**

*Carrot Fennel Salad, Horseradish Cream*

**£10.50**

### **STEAMED LOCH EISHORT MUSSELS**

*In a Brandy Langoustine Cream Bisque, Homemade Bread*

**£9.50**

### **BLUE MURDER PANNA COTTA**

*Poached Saffron Pear, Honey Toasted Macadamia Nuts*

**£8.50**

### **SKEABOST GREEN SALAD**

*Heritage Tomatoes, Elderflower Dressing*

**£8.00**



## MAIN COURSES

### **BREAST OF CORN FED CHICKEN**

*Cumin Roast Carrot, Carrot Puree, Black Pudding Bon Bon, Madeira Tarragon Jus*  
£21.50

### **CONFIT PORK BELLY**

*Cauliflower Puree, Pan Roast Jersey Royals, Apple Vinaigrette Jus*  
£18.50

### **PAN ROAST WEST COAST HALIBUT**

*Pomme Puree, Chasseur Sauce*  
£30.00

### **SPICED MONKFISH**

*Celeriac Puree, Compressed Roast Cucumber, Pistachio Crumb, Pickled Raisin and Mussels, Saffron Jus*  
£28.00

### **WEST COAST FILLET OF HADDOCK**

*Lemon and Herb Breadcrumbs, Hand Cut Chips, and Tartar Sauce*  
£16.00

### **20 DAY AGED PRIME SCOTTISH FILLET OF BEEF**

£34.00

OR

### **28 DAY AGED PRIME RIBEYE STEAK**

£32.00

*Served with Hand Cut Chips, Roast Cherry Tomatoes, Field Mushrooms and Orbest Salad*

*Sides :- Café de Paris Butter* £3.00

*Chasseur* £3.00

*3 Mustard and Pepper Sauce* £3.00

*Side Salad* £3.00

### **ROAST CARROT STAKE**

*Carrot Puree, Celeriac, Toasted Sesame Slaw*  
£16.00

### **WILD MUSHROOM, SPINACH AND BUTTERNUT WELLINGTON**

*Date Ketchup and Mushroom and Herb Sauce*  
£18.00



## DESSERTS

**TONKA BRAN PANNA COTTA**  
*Strawberry and Honeycomb*  
£8.50

**PISTACHIO SPONGE**  
*With Pistachio Ice Cream, Compress Melon and Midori*  
£9.50

**SKYE ALE STICKY TOFFEE PUDDING**  
*Vanilla Ice Cream*  
£8.50

**CHOCOLATE AND ORANGE CRÈME BRULEE**  
*Shortbread Biscuits*  
£8.50

**SELECTION OF ARTISAN SCOTTISH CHEESES**  
*Chutney, Grapes, Quince Jelly and Selection of Biscuits*  
£13.00

## DESSERT WINE

*AN AFTER DINNER TREAT WHICH CAN BE SERVED TO YOUR ROOM*

**Elysium Black Muscat  
Dessert Wine**  
*A Fine Compliment to Chocolate  
Puddings and Blue Cheeses*

**£5.50 (50ml)**

**Smith Woodhouse 10yo  
Tawny Port NV**  
*Try with Chocolate Based or  
Dark, Sticky Puddings*

**£7.50 (50ml)**

**Noble Late Harvest Semillon  
Nelson Estate Dessert Wine**  
*With Notes of Apricot and Peach  
to Lighten the Palate*

**£5.50 ((50ml)**

**Champagne ½ Bottle  
Guy de Chassey Grand  
Cru NV**



## AFTER DINNER DRINKS MENU

### COGNAC 35ML

REMY MARTIN XO	£22.00
HENNESSY FINE COGNAC	£6.10
HENNESSY VS	£5.30
MARTELL VS	£4.50
MARTELL VSOP	£8.00

### ARMAGNAC 35ML

JANNEAU VSOP	£5.50
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### CALVADOS 35ML

BOULARD GRAND SOLAGE	£5.50
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### PORT 50ML

KOPKE RUBY	£3.50
KOPKE VINTAGE	£9.50

### LIQUEURS 35ML

ARCHERS Peach Schnapps	£2.80
BAILEYS 50ml	£3.40
BÉNÉDICTINE	£4.20
CAMPARI	£2.80
CHAMBORD	£3.70
COINTREAU	£3.60
DISARONNO	£3.40
DRAMBUIE	£4.20
GALLIANO	£3.70
GLAYVA	£4.00
GRAND MARNIER	£5.00
JAGERMEISTER	£2.80
KAHLÚA	£3.40
MIDORI	£2.80
PERNOD	£3.40
PIMM'S	£2.80
SAMBUCA	£2.90
SOUTHERN COMFORT	£3.40
TIA MARIA	£3.40

### DESSERT WINE 125ML/375ML

SANTA EMA	£14.00/£42.00
Sauvignon Blanc, Chile	
DOMAIN COYEUX	£12.50/£38.00
Muscat, France	
SUSANA BALBO	£15.00/£61.00
Late Harvest Malbec, Argentina	500ml



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

*Some of our food contains 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.*



## AFTER DINNER DRINKS MENU

### COFFEES

ESPRESSO (S/D)	£2.50/£3.00
RISTRETTO	£2.50
MACCHIATO	£2.80
AMERICANO	£3.00
FRENCH PRESS COFFEE	£3.00
CAPPUCCINO	£3.50
LATTE	£3.50
SPECIALITY LATTE	£4.00
CARAMEL - SALTED CARAMEL - HAZELNUT - VANILLA	
FLAT WHITE	£3.50
MOCHA	£3.75
MOCHA LATTE	£3.75
HOT CHOCOLATE	£3.50
EXTRAS 50p	
CREAM - MARSHMALLOWS - SYRUPS - COFFEE	
ALL COFFEES CAN BE MADE WITH DECAFFEINATED COFFEE	

### TEAS

BREAKFAST	£2.50
DECAFFEINATED TEA	£2.50
EARL GREY	£2.50
DARJEELING	£2.50
PEPPERMINT	£2.50
GREEN TEA	£2.50

### TISANES & PREMIUM TEAS

CAMOMILE	£3.50
PEPPERMINT	£3.50
RED BERRY CRUSH	£3.50
Red Fruit Flavouring	

### LIQUOR COFFEE

SKEABOST COFFEE	£11.00
Misty Island Gin + Hazelnut	
SKYE COFFEE	£9.20
Drambuie	
GAELIC COFFEE	£9.00
Famous Grouse Whisky	
IRISH COFFEE	£8.00
Jameson Whisky	
IRISH CREAM COFFEE	£8.00
Baileys	
ITALIAN COFFEE	£8.00
Galliano	
SPANISH COFFEE	£8.20
Kahlúa	
FRENCH COFFEE	£9.00
Grand Marnier	
RUSSIAN COFFEE	£7.00
Stolichnaya Vodka	
BRANDY COFFEE	£9.50
Martell VS	
MONK'S COFFEE	£9.00
Bénédictine	

# WHISKY FLIGHTS

## TALISKER TRIO

*Let us introduce you the beauty of Talisker whisky, while we try three of our favourite whiskies from this world-famous distillery on the Isle of Skye.*

*(Talisker 10yo, Talisker Storm, Talisker Port Ruighe)*

*£17.00 (3 x 25ml)*

## BALVENIE ADVENTURE

*Follow us to Speyside and try three of our favourite whiskies created by the only distillery in the Scottish Highlands that maintains the Five Rare Crafts of whisky-making.*

*(Caribbean Cask 14yo, DoubleWood 17yo, PortWood 21yo)*

*£34.00 (3 x 25ml)*

## HIGHLAND PARK EXPLORATION

*Experience the taste of wild climate and stormy seas with this incredible selection of Highland Park whisky with special access to The Dark 17 years old limited edition whisky.*

*(Highland Park 18yo, Highland Park 17yo, Highland Park 12yo)*

*£38.00 (3 x 25ml)*

## HIGHLAND TRIP TO GLENMORANGIE

*Try the king of smoothness, richness and intriguing complexity when it comes to Highlands Whisky with our popular Glenmorangie selection.*

*(Glenmorangie 18yo, Nectar d'Or, Quinta Ruban 12yo)*

*£24.00 (3 x 25ml)*

## RARE CHOICE WHISKY TRAIL

*Forget all the rules about traditional whisky and try three of our most popular whiskies with a stunning finish.*

*(Glenfiddich IPA, Glenfiddich Fire & Cane, Dalwhinnie Winter's Gold)*

*£19.00 (3 x 25ml)*

