



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.

*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 TAILS 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

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 FILLET OF SALMON

Pomme Puree, Chasseur Sauce
£24.00

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

28 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

Sides :- Café de Paris Butter £3.00

Chasseur Sauce £3.00

3 Mustard and Brandy 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 BEAN PANNA COTTA

Strawberry and Honeycomb

£8.50

PISTACHIO SPONGE

With Pistachio Ice Cream, Compressed 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

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

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



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
<i>RISTRETTO</i>	£2.50
<i>MACCHIATO</i>	£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 18 yo, Highland Park 17 yo, Highland Park 12 yo)

£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 18 yo, 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)

