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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

### SKYE GIN – THE STORR

*The combination of flavours from the Island's romantic and aromatic botanicals, coupled with the distiller's skill has, delivered the Storr. Isle of Skye Brewing Co. initial offering from their handmade copper still*

**£8.00 (Inc Tonic)**

## STARTERS

### CHEF'S FRESHLY PREPARED SOUP OF THE DAY CHECK DAILY

*Served with Homemade Bread*

**£8.00**

### STEAMED LOCH EISHORT MUSSELS 7.8.9.12.

*Creamy White Wine, Shallot and Garlic Sauce with Tarragon and Basil Pesto*

**£12.00**

### SPICED COUSCOUS 1.7.9.12.

*Roast Artichoke, Teardrop Peppers, and Croutons*

**£9.00**

### CAJUN SPICED CHICKEN CAESAR SALAD 1.3.7.10.

*Smoked Bacon, Little Gem Lettuce, Parmesan and Caesar Dressing*

**£12.00**

### PRESSED HAM HOCK TERRINE 1.3.7.8.12.

*Apple Puree, Celeriac Remoulade, Toasted Pine Nuts*

**£12.00**

### HEBRIDEAN WHITE CRAB 2.3.7.

*Bound in a Dill Crème Fraiche, Chard, Cucumber, Heritage Tomatoes, Balsamic Vinegar and Basil Oil*

**£14.00**

### MISTY ISLE GIN AND THYME CURED FILLET OF SALMON 4.7.8

*Roast Almonds, Cauliflower Puree, Asparagus, Lemon Oil*

**£14.00**

#### Allergens

1. Cereals containing gluten. 2. Crustacean 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Dairy 8. Nuts 9. Celery  
10. Mustard 11. Sesame Seed 12. Sulphur Dioxide and Sulphites 13. Lupin 14. Molluscs

We can offer accurate information on ingredients, however due to the open plan nature of our kitchen we are unable to guarantee that dishes are free from allergens. Please ask a member of the team if you have any questions or concerns.



## MAIN COURSES

**FILLET OF HADDOCK IN A LEMON AND HERB BREADCRUMB** 1.3.4.7.9.10.

*Hand Cut Chips, and Tartar Sauce*

*£20.00*

**SKYE ESTATE VENISON AND VEGETABLE AND TARRAGON CASSEROLE** 7.9.12.

*Pomme Puree*

*£24.00*

**SEARED FILLET OF SEA BASS** 1.4.8

*Roast Polenta, Creamed Courgette, Red Pepper Sauce, Capers, Anchovies, Basil*

*£25.00*

**QUICHE OF THE DAY** CHECK DAILY

*With Mixed Orbest Salad*

*£19.00*

**PORK AND LAMB FAGGOTTS** 1.3.7

*Sweetcorn Puree, Puff Pastry, Balsamic Vinegar, Roast Shallots, Fennel Jus*

*£24.00*

**LIGHTLY CURRIED FILLET OF MONKFISH** 1.2.9.

*Saffron King Prawn Risotto, Caramelised Onions and Fennel*

*£34.00*

**32 DAY AGED PRIME SCOTCH RIBEYE STEAK** 1.

*Served with Hand cut Chips, Field Mushroom, Roasted Beef Tomato*

*£37.00*

*add*

*Whisky Peppercorn Sauce £4.00* 7.12.

*Café de Paris Butter £4.00* 1.7.9.12.

**BREAST OF DUCK** 7.9.12

*Potato Rosti, Roast Root Vegetables, Parsnip Puree and Plum Jus*

*£32.00*

**VEGETARIAN CAESAR SALAD**

*£15.00*

*Add Chicken £9.00*

**VEGETARIAN SALAD NIÇOISE** 3.

*£15.00*

## SIDES



**Hand Cut Chips £4.00**

**Steamed New Potatoes £4.00**

**Side Salad £4.50**



## DESSERTS

### **FINE PEAR AND APPLE TART** 1.3.7.8

*Pistachio Ice Cream, Maple and 5 Spice Syrup*

*£14.00*

### **SALTED CARAMEL CHEESECAKE** 1.3.7.12

*Banana Chutney, Crisp Meringue*

*£14.00*

### **DARK CHOCOLATE MARQUISE** 1.3.7.8.12.13

*Caramelised White Chocolate & Hazelnut, Bitter Orange Puree*

*£13.50*

### **STICKY TOFFEE PUDDING** 1.3.7.13

*Butterscotch, Vanilla ice cream*

*£12.00*

### **SCOTTISH CHEESE BOARD** 1.7.9.13

*Chutney, Grapes, Quince Jelly, and Selection of Biscuits*

*£16.00*

## WINTER WARMER

### **MARTELL V.S.O.P. COGNAC**

*A balanced Cognac, with a marked oaky taste. Soft, mellow, and complex with crystalised-fruit notes*

*£8.40*

## DESSERT WINE

### **Elysium Black Muscat**

#### **Dessert Wine**

*A Fine Compliment to Chocolate  
Puddings and Blue Cheeses*

**£7.70 (70ml)**

### **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*

**£7.70 (70ml)**



## BEER AND CIDER

### THISTLY CROSS CIDER 500ML

ORIGINAL APPLE	£6.50
WHISKY CASK	£6.50
STRAWBERRY	£6.50
ELDERFLOWER	£6.50

### SKYE BREWERY – UIG - BOTTLED BEER

SKYE GOLD 500ml	£5.70
SKYE BLONDE 330ml	£6.50
SKYE IPA 330ml	£5.70

### SKYE BREWERY – UIG – DRAUGHT

SKYE CRAFT LAGER	pint/half pint	£5.50/2.80
EILEAN-OR (Pale Ale)	pint/half pint	£5.50/£2.80
SKYE RED (Red Ale)	pint/half pint	£5.50/2.80

### OTHERS

GUINNESS SURGER	£6.75
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### NON – ALCOHOLIC BEER

ERDEINGER (0.5% alcohol) 500ml	£5.50
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### FIZZY SOFT DRINKS

COKE 330ml	£2.75
COKE 200ml	£2.00
DIET COKE 330ml	£2.75
DIET COKE 200ml	£2.00
APPLETISER 275 ml	£2.85
IRN BRU 330ml	£2.85
IRN BRU SUGAR FREE 330ml	£2.85

### SOFT DRINKS

J20 – Passionfruit and Orange	£2.80
Apple Juice	£3.00
Orange Juice	£1.80
Pineapple Juice	£1.80
Cranberry Juice	£1.80
Still Water	£3.90
Sparkling Water	£3.90

## CHAMPAGNE 125ML

GUY DE CHASSEY Grand Cru NV, France	£19.50
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## SPARKLING WINE 125ML

SYLVOZ PROSECCO Italy	£9.50
PROSECCO ROSÉ Italy	£9.50

## WHITE WINE 125ML/175ML

SAUVIGNON BLANC Les Lys de Leon, France	£6.50/£9.00
CHARDONNAY The Lane, Australia	£8.50/£11.50
PINOT GRIGIO Luna Cecilia Beretta, Italy	£5.50/£7.50
VIOGNIER Terre de Lumiere France	£6.00/£8.00

## ROSE WINE 125ML/175ML

LE PETIT BALLON Cabernet Blend, France	£5.00/£7.00
GABRIEL PROVENCE France	£7.50/£9.00

## RED WINE 125ML/175ML

CARMENERE Casa Felipe, Chile	£6.50/£8.50
MALBEC, Chamuyo Mendoza, Argentina	£6.00/£8.50
PINOT NOIR Muse De Cabestany France	£6.00/£8.50
BELEZOS RIOJA Criaanza Bodegas Zugober, Chile	£9.50/£11.50

## ALCOHOL FREE WINE 125ML/175ML

CHARDONNAY Sutter Home Winery, Chile	£3.00/£4.00
CABERNET SAUVIGNON Light Lire	£3.00/£4.00



## LIQUEURS 25ML

ARCHERS Peach Schnapps	£3.00
BAILEYS 50ml	£3.40
BÉNÉDICTINE	£3.70
CAMPARI	£3.00
COINTREAU	£3.60
DISARONNO	£3.50
DRAMBUIE	£4.20
GLAYVA	£4.00
GRAND MARNIER	£5.00
KAHLÚA	£3.40
MIDORI	£3.00
PERNOD	£3.40
PIMM'S	£3.00
SAMBUCA	£3.00
SOUTHERN COMFORT	£3.50
TIA MARIA	£3.40

## COGNAC 25ML

HENNESSY VS	£5.60
MARTELL VS	£5.60
MARTELL VSOP	£8.40
Remy Martin 1738 Fine	£10.50

## ARMAGNAC 25ML

JANNEAU VSOP	£5.60
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## CALVADOS 25ML

BOULARD GRAND SOLAGE	£5.50
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## TEAS

BREAKFAST TEA	£2.50
DECAFFEINATED TEA	£2.50
EARL GREY	£2.50
DARJEELING TEA	£2.50
PEPPERMINT	£2.50
GREEN TEA	£2.50
RED BERRY CRUSH	£2.50
PEACH & RASPBERRY	£2.50
CAMOMILE	£2.50

## LIQUEUR COFFEE 25ML

SKYE COFFEE <i>Drambuie</i>	£9.50
Gaelic COFFEE <i>Famous Grouse Whisky</i>	£9.00
IRISH COFFEE <i>Jameson Whisky</i>	£8.50
IRISH CREAM COFFEE <i>Baileys</i>	£8.00
SPANISH COFFEE <i>Kahlúa</i>	£8.20
FRENCH COFFEE <i>Martell VS</i>	£9.00
MONK'S COFFEE <i>Bénédictine</i>	£9.00
HOT TODDY <i>Famous Grouse Whisky</i>	£5.00

## 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
VANILLA - ROASTED HAZELNUT – MAPLE SPICE – HONEY-CINNAMON	
FLAT WHITE	£3.50
MOCHA	£3.75
HOT CHOCOLATE	£3.50

## EXTRAS 50p

MARSHMALLOWS - SYRUPS - COFFEE

ALL COFFEES CAN BE MADE WITH **DECAFFEINATED** COFFEE



## WHISKY FLIGHTS

### TALISKER TRIO

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

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

**£25.00**

### 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.*

(Balvenie 12 yo Double Wood, Balvenie 14 yo The Week of Peat, Balvenie Port Wood 21yo)

**£42.00**

### DISCOVER ISLA

*Experience the taste of a selection of world renowned Isla Malts, from the light palate of Caol Ila to the heavier Lagavulin.*

(Caol Ila 12yo, Bowmore 12yo, Lagavulin 16yo)

**£24.50**

### GALIVANT TO GLENROTHES

*Quietly and without fanfare, The Glenrothes has been producing some of Speyside's finest single malt scotch whisky for more than a century.*

(Glenrothes 12YO, Glenrothes 18YO, Glenrothes Whisky Makers Cut)

**£28.00**

### HIGHLAND TRIP TO GLENMORANGIE

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

(Glenmorangie 18yo, Glenmorangie Lasanta, Glenmorangie Quinta Ruben)

**£33.50**

