



FLODIGARRY HOTEL

— Isle of Skye —

SAMPLE DINNER MENU

Served between 6pm-8.30pm

TO START

Hand Dived Scallops

"pantry" butter, fennel, sourdough

Asparagus

dulse & garlic butter, toasted oatmeal

Smoked Venison

rye, tarragon mayonnaise, artichoke crisps

Lamb Kidney

lamb fat skirlie, rumble de thumps, turnip

Leek

mussel, potato, cultured cream

MAINS

Atlantic Cod Steak

pea puree, syboes, lovage Hollandaise

Hebridean pork

& Stornoway black pudding scotch pie

date chutney

Smoked potato & goats cheese broth

crispy potato skins, toasted buckwheat

35-day dry aged Sirloin

on the bone for two

Whole Baked Sole for two

mussel, potato, cultured cream

Slow roast rack of pork for two

burnt apple puree

SIDES

Garden new potatoes

pickled pink peppercorn, caper,

syboes, cultured butter

New season asparagus

& tender stem broccoli

wild nettle gremolata

Grilled baby gem

confit egg yolk, smoked butter vinaigrette

Dunvegan crab and Skye ale fondue

garden chive

Beef fat chips

truffle & aged Mull Cheddar

DESSERTS

Talisker Whisky & chocolate cremeux

pink peppercorn shortbread, oatmeal cream

Rhubarb & Custard Crème Brulé,

ginger snaps, rhubarb & orange sorbet

Ginger bread

Lanark blue & candied walnut ice cream,

black grape jelly

Black Tea & Date Cake

Earl grey ice cream, hazelnut tuille,

candied lemon, treacle sauce