
At Flodigarry we have built great relationships with local and artisan producers, suppliers and foragers to bring you the best produce Scotland has to offer. From world class scallops; dived for in Loch Sligachan, organically grown salad leaves & herbs from near Dunvegan to bespoke butchery from Fort William. We have carefully curated wine and whisky lists, to give you the perfect experience in this breath-taking setting.

We are committed to using the freshest ingredients possible and reflect what is available from local farms and suppliers, as a consequence some items may be subject to availability.

OUR SUPPLIER LIST

BUTCHERY

Stewart MacLachlan at Lochaber Larder, dry ages our beef to our specification. He uses only the best grass fed Scottish beef, and works closely with the chefs to deliver a fantastic product.

SEAFOOD

Iain Stewart, based in Fort William buys directly from the fish markets in the north of Scotland, he delivers the best quality fish and live shellfish, making sure he only supplies the very best.

SCALLOPS

Ben & David Oakes twice dive for the scallops, they dive in open water and drop shells in the nutrient rich shallows, and dive again when the scallops reach maturity. Their sustainable way of harvesting scallops results in truly the best scallops in the world, delivered straight to the kitchen the same day they are collected from the water.

FORAGED INGREDIENTS

Our chefs keenly forage in and around the estate for amazing wild produce, this is further supplemented from regular deliveries of Jeff Lawson of Wild Skye, whose knowledge of wild food is second to none. We gather a smorgasbord of various sea herbs, mushrooms, and berries, that are used in all aspects of our cooking and drinks.

GAME & VENISON

Roy Forsyth supplies us with venison, wild boar, and game birds throughout the year. His game birds from the Isle of Muck are the best quality Scotland has to offer. His venison comes from estates near Pitlochry and are again top quality.

SOFT FRUIT & SELECT INGREDIENTS

We get our soft fruit from Ochil foods in Perthshire, from the best soft fruit farms in Scotland. Ochil also supply some of the select ingredients we use throughout the kitchen such as the fine Scottish cheeses, Scottish oils and vinegars.

TO START

HAND DIVED SCALLOP

pork boudin, roast cauliflower puree, cured scallop roe | £19

CHARRED ARTICHOKE & SPROUTING BROCCOLI

wild garlic hollandaise, oatmeal crumb | £8

SMOKED VENISON LOIN

tarragon mayonnaise, beetroot | £12.50

LEEK

Skye mussels, potato, cultured cream | £12.95

CURED DUCK

compressed rhubarb, salsify, blood orange | £13

FOR MAIN

ATLANTIC COD STEAK

lovage & oyster emulsion, syboes, pea puree, sugar snap peas | £34

HIGHLAND PORK & STORNOWAY BLACK PUDDING BALLOTINE

spiced date puree, pork fat skirlie, Thistly Cross cider sauce | £35

SMOKED POTATO & EWES CHEESE BREE

leek & baked shallot, leek ash | £22.50

RIBEYE STEAK

celeriac, wild mushroom, white asparagus, red wine jus | £55

CHARGRILLED MONKFISH

clam & caper butter, hispi cabbage | £33

SIDES | ALL £6

new potatoes, pickled pink peppercorns, syboes & cultured butter

braised red cabbage, candied walnut

grilled baby gem, confit egg yolk, smoked butter vinaigrette

Dunvegan crab & Skye Ale fondue

beef tallow chips, truffle & aged mull cheddar

Please inform your server of any allergies before placing your order.
A 12.5% discretionary service charge will be applied to your bill.
