

<SAMPLE>

DINNER
5.30 > 9PM

VG - VEGAN
F- FAMILY FAVOURITE

STARTER

- SOUP OF THE DAY 4.50
- CULLEN SKINK..... 6.00
- MOULES MARNIERE 6.00
*Skye mussel cooked in garlic cream and parsley,
served with crusty bread*
- ABERDEEN ANGUS BRESAOLA7.00
With Mull Cheddar shavings and rocket
- TAPENADE & BUFFALO MOZARELLA CROSTINI 5.00
With roast plum tomato & basil salad

MAIN

- LAMB 15.00
*Slow cooked Talisker lamb casserole, packed with
root vegetables, with blue cheese scented mash
and seasonal greens*
- TRADITIONAL FISH & CHIPS..... 12.50
*Fresh haddock in Eilean Or batter with homemade
tartare sauce, chips and salad*
- PAN-FRIED SEABASS 15.50
*With lemon & herb butter, garlic crushed potato,
fine beans and salsa verdi*
- SPICED ROAST BUTTERNUT SQUASH (VG)..... 11.00
*stuffed with lentil kedgeree, served on a
bed of Orbest leaves*

BURGER

- VENISON BURGER 12.50
*Handmade venison burger in a home baked
brioche bun with coleslaw, chips and baby gem lettuce*
- ORBOST BEEF BURGER 12.50
*Handmade prime beef burger
in a home baked brioche bun with coleslaw, chips
and baby gem lettuce*

DESSERT

- STICKY TOFFEE PUDDING 6.75
With ice cream & toffee sauce
- PANNA COTTA..... 6.25
*Yoghurt & coconut panna cotta
with balsamic strawberry salad*
- TRIO OF ICE CREAM..... 5.00

CHEESE BOARD

- SELECTION OF SCOTTISH CHEESES (F)..... 12.00



/ @TheDunveganSkye

THE DUNVEGAN

Deli-Café | Restaurant | Rooms