

# EVENING MENU

**SAMPLE**

Two course £21.95 Three courses £27.95

*Both including snacks & bread*

A fusion between Scottish & family-influenced South American cuisines, traditions & cooking using local & Scottish ingredients wherever possible.

## - SNACKS -

*Deli snacks*

*House breads & butters*

## - STARTERS -

LOCH BAY LANGOUSTINES

*Fished by Iain in the bay off Waternish point, grilled over charcoals with seafood bisque & pickled fennel*

ISLE OF SKYE BLACK PUDDING

*with Totaig apple salad*

SEA & SMOKE

*Selection of smoked & cured Highland seafood, house pickles & bread*

ROAST BEETROOT

*Roasted beetroot, goats cheese, apple & mustard*

## - MAINS -

RONA VENISON

*Dry aged Isle of Rona venison steak, cooked on our charcoal grill, sauté potato, Orbost salad*

LAMB

*Grilled Highland lamb churrasco skewers, house pitta, hummus, feta & cucumber*

SCALLOPS

*Twice Dived Sconser Scallops, romesco sauce, organic Scottish pancetta, deep fried Jerusalem artichoke*

CAULIFLOWER STEAK

*BBQ cauliflower steak, dukkah, romesco*

## - DESSERT -

DULCE DE LECHE CHEESECAKE

*House cheesecake of the day*

STICKY TOFFEE PUDDING

*Sona's sticky toffee pudding, caramel sauce & creme fraiche*

CHEESE PLATE (Also available as an additional course)

*3 Scottish cheeses, house pickles & crackers - ask your server for cheese menu!*

*Please inform your server about allergies any of your party may have. Thank you.*



@TheDunveganSkye

**THE  
DUNVEGAN**

Deli-Café | Restaurant | Rooms