

EVENING MENU

Two course £23.95 Three courses £29.95

Both including snacks & bread

- SNACKS -

Deli banderilla

House rolls & dulse butter, Highland crowdie & smoked mackerel pate

- STARTERS -

LANGOUSTINES

Mallaig langoustines cooked over charcoal, garlic butter, house pickled fennel

GOATS CHEESE (V)

Roasted beetroot, Orbst leaves, lemon & thyme

BLACK PUDDING

Isle of Skye Black Pudding, Orbst leaves, apple, Scruffy Dog cider emulsion

SOUP OF THE DAY (VG)

Vegan soup of the day

- MAINS -

STEAK

Dry aged Highland rump steak cooked on our charcoal grill, charred little gem, rosemary potatoes, burnt orange

MONKFISH

Pan fried monkfish, tomato & garlic sauce, charred hispi & British asparagus, hasselback potato

KING SCALLOPS

Isle of Uist scallops, bacon crisp, romesco sauce, Argentine potato dominoes, British asparagus

LAMB KEBAB

Highland lamb churrasco skewer cooked on charcoal, house pitta, Orbst leaves, hummus, feta & cucumber

LOBSTER *

(£4 supplement)

Half Local Loch Bay lobster grilled on charcoal, garlic butter, Orbst salad, hasselback potato

VEGETABLE KEBAB (VG)

Vegetable skewers cooked on charcoal, falafels, house pitta, organic Orbst leaves, beetroot hummus

CAULIFLOWER (VG)

Charred bbq cauliflower, chickpea Locro, rosemary potatoes, Orbst leaves, quiquirimichi

- DESSERT -

ALFAJORES

Iconic Argentine dulce de leche filled biscuits, made in-house

DULCE DE LECHE CHEESECAKE

Traditional Argentine caramel cheesecake

STICKY TOFFEE PUDDING

Sona's sticky toffee pudding, caramel sauce, vanilla ice cream

CHEESE PLATE

*(Also available as an additional course)
3 Scottish cheeses, house pickles & crackers - ask your server for the cheese menu!*

** Limited availability*

V - Vegetarian VG - Vegan

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

@TheDunveganSkye



**THE
DUNVEGAN**

Deli-Café | Restaurant | Rooms