

ASADO FIRE MENU

Two course £25.95 Three course £32.95

Both including snacks & bread

Our menu features local seafood, regional meats and salads/vegetables from around the UK, cooked using fire & smoke where possible.

- SNACKS / PICADA -

Deli banderilla / House roll & smoked butter /
Scottish smoked mackerel & Highland Crowdie pate

- STARTERS -

CALAMARI

Deep fried Atlantic squid, house sweet chilli dip

TAIN PORK & SKYE BLACK PUDDING

Barbecue maple glazed Tain pork, Isle of Skye Black Pudding, torched apple

SKYE MUSSELS

Drumfearn, Isle of Skye mussels in a vermouth, garlic & cream sauce, homemade bread

MORANGIE BRIE ^(V)

Baked Highland Morangie Brie, malthouse toast, elderberry, house pickles

GREEN BEANS ^(VG)

Charred green beans, almond cream, pea shoots

- MAINS -

DRY AGED RUMP -

Highland rump steak, Argentine potato dominoes, charred little gem,
anchovy dressing, burnt orange, chimichurri sauce.

LAMB KEBAB

Highland lamb skewer and kofta, house pitta, falafel, hummus, feta & cucumber

SKYE SCALLOPS

Twice Dived Sconser Scallops cooked two ways. Barbecued with smoked butter
and Baked with Isle of Mull Cheddar. Served with potato dominoes & romanesque

BBQ SQUID

BBQ squid, deep fried calamari, organic Peelham Farm chorizo, potato dominoes,
charred little gem, our own chilli jam dip, smoked butter, burnt lime

AUBERGINE ^(VG)

Charred harissa aubergine, vegan feta, salad, roast paprika potatoes

** Limited availability

VG - Vegan. **GF** - Gluten free or GF available

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

@TheDunveganSkye



THE DUNVEGAN

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- EXAMPLE SPECIALS BOARD -

28oz SIRLOIN ON THE BONE - TO SHARE ^{GF}
(£8 supplement per person)

Dry aged Highland sirloin steak on the bone with smoked butter. Served with chimichurri sauce, charred little gem, potato dominoes & burnt orange. Chef cooks steak medium-rare.

A large piece of beautiful steak - please allow a little extra cooking time!

SKYE LOBSTER ^{GF} (£7 supplement)

Half local Loch Bay lobster grilled on charcoal, smoked butter, salad leaves, buttery hassleback potato

- DESSERTS -

Made by us.

STICKY TOFFEE PUDDING

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

DULCE DE LECHE CHEESECAKE

Traditional Argentine caramel cheesecake

BROWNIE ^{GF}

Gluten free chocolate brownie, chocolate sauce, cream

TRIO OF ICE CREAM

Choose from a selection of Scottish ice cream, gluten-free sorbet and our own in-house made ice cream

- CHEESE -

We stock a wide range of cheese from the Highlands and around Scotland including Connage Organic Brie, Blue Murder, Connage Smoked Cheddar, Connage Cromal, Stradon Blue, Isle of Mull Cheddar, Caboc and others.

CHEESE PLATE (£9.95)

Chef's selection of Scottish cheeses, house pickles & house crackers

- DRINKS -

We have a great selection of wine to accompany desserts & cheese, as well as vermouth, port, sherry & cocktails.

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