

# DINNER FIRE MENU

Two course £29.95 Three courses £38.95

Both including snacks & bread

Our fire menu features local seafood, regional meats and salads/vegetables from around the UK, cooked using fire & smoke on our grills & wood fired oven using British FSC charcoal & wood.

We make everything in-house, reducing wastage, improving sustainability - including breads, cakes & sauces

## Snacks

*Pan a la parrilla, smoked dulse butter - Olive & pickled garlic - House oatcake & Orkney herring*

## Pre-Starter (supplement applies)

**Loch Beag Oyster Trio** - Local, sustainable Pacific oysters prepared 3 ways **£9**  
*Negroni Granita & Harris Gin (GF) - Cooked over Fire, smoked butter & chimichurri (GF) - Deep fried oatmeal crumb*

## Starters

**Cornalitos (GF)** - Traditional Argentine beach snack, deep fried MSC Whitebait, Golf sauce

**Crispy Oysters** - deep fried Loch Beag oysters, oatmeal crumb, wood fired garlic aioli

**Tain Pork & Skye Black Pudding** - barbecued with maple glaze, torched Totaig apple

**Tenderstem Broccoli (VG) (GF)** - charred tenderstem, romesco

**Green Beans (VG) (GF)** - charred beans, almond cream, pea shoots

**Morangie Brie (V)** - baked local Brie, toast, house onion marmalade & pickles

## Mains

**Dry aged Highland Rump (GF)** - Argentine potato dominoes, charred little gem & anchovy, chimichurri sauce

**BBQ Fish & Mussel Popcorn** - skewered fish of the day, salsa verde, plancha fired potatoes, seasonal salad

**Highland Pork (GF)** - pork loin chop, Argentine lentil locro, charred Savoy & East Coast Cured Nduja butter, apple

**Mixed Vegetable Grill (V)** - BBQ vegetables, bbq sauce, house pitta, house pickles, hummus, seasonal salad

## Mains Special (supplement applies)

**£5**

**Twice Dived Sconser (Skye) Scallops** - plancha cooked, romesco sauce, Domino potatoes, crispy oyster

## Dessert

**Sticky Toffee Pudding** - caramel sauce, house vanilla ice cream

**Chocolate Brownie** - warm, served with whipped cream

**Affogato** - Dear Green espresso, biscotti, house vanilla ice cream (Vegan available)

## Cheese Tasting Board (Sharing for Two)

**£16**

Chef's selection of at least 6 Scottish Cheese, served with house pickles and crackers.

Our usual stock includes Tain Blue Murder (V), Strathdon Blue (V), Caboc (V), Isle of Mull Cheddar and range from our local Connage Organic Dairy: Organic Clava Brie, Connage Cromal, Dunlop Smoked, Nettle & Garlic - all vegetarian.

\*\* 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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