

DINNER FIRE MENU

Two course £34.95 Three courses £43.95

Both including snacks, bread & pre-dessert sorbet

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, dulce butter - Olive & pickled garlic - House oatcake & Orkney herring

Pre-Starter (supplement applies or as your starter)

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 & Isle of Skye Black Pudding - barbecued with maple glaze, torched apple

Tenderstem Broccoli (VG) (GF) - charred British teenderstem broccoli, romesco

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, house pitta & falafel, house pickles, baba ganoush, seasonal salad

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

Pre-Dessert

House sorbet

Desserts & Cheese

Please see overleaf

** 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**

Deli-Café | Restaurant | Rooms