

LUNCH MENU

Please tell your server about any allergies for you or anyone on your table.
Thank You.

2 Course **£25** 3 Course **£32**
or mains priced individually

Our 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. Our meat is supplied by Macbeths Butchers, who from their own farm Edinvale, in upland Moray rear traditional Scottish native breeds in a sustainable way.

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

STARTERS

GREEN BEANS ^(VG) - charred green beans, almond cream, peashoots, roasted almonds

CHESTNUT MUSHROOMS ^(V/VG) - cooked over charcoal, toast, smoked butter, charred kale

BEETROOT & GOATS CHEESE SALAD ^(V) - ember cooked beetroot, torched Elrick goats cheese log, croft salad

CHARCUTERIE - selection of Great Glen charcuterie, Orbst leaves, house pickles

MAINS

SEABASS - cooked over fire, salsa verde, plancha potatoes, seasonal salad **£18**

VEGAN BOARD ^(V/VG) - Handmade falafels, flatbread, chickpea hummus, olives, seasonal salad, zero waste potatoes **£17**

BUTTERNUT SQUASH & LOCRO ^(VG) - ember cooked butternut squash, charred & served with chickpea & bean locro stew **£18**

CHEESEBURGER - Shorthorn steakburger on brioche roll, cheese, Pop's burger relish, hand cut chips **£15**

RIBS & GAUCHO BEANS - Rare breed pork ribs, slow cooked then finished over the fire, refried gauchito beans, hand cut chips **£18**

STEAK CHURRASCO FRITÈS - Marinated dry aged Shorthorn rump steak skewer with hand-cut chips, salad, chimichurri. **£20**

DESSERTS

STICKY TOFFEE PUDDING - with caramel sauce, Scottish vanilla ice cream

CHOCOLATE BROWNIE - house chocolate brownie and cream

SCOTTISH ICE CREAM - trio of ice cream, choose from: Vanilla, Strawberry, Chocolate

MAINS SPECIALS (supplement applies)

SCOTTISH CHEESE TASTING BOARD

Chef's selection of 8 cheeses, house crackers & oatcakes, pickles

Cheese from local Connage Organic Dairy and Goats & Sheep cheese from Errington Dairy.

£8 Supplement
or **£23** individual

VG - Vegan. V - Vegetarian. GF - Gluten free

@TheDunveganSkye



THE
DUNVEGAN

Deli-Café | Restaurant | Rooms