

DINNER MENU

2 course £36.95 3 course £46.95

Both including snacks & bread

Our menu features vegetables and salads from around the UK wherever possible, which are cooked using fire & smoke on our grills & wood fired oven using British FSC charcoal & wood. All of the fresh herbs & edible flowers used are grown on our croft or courtyard garden.

SNACKS & BREAD

EMBER FIRED Pan a la parilla

WOOD FIRED babaganoush and Falafel

Olives & CHARRED artichoke

STARTERS

CHARCOAL FIRED chestnut mushrooms, toast, CHARRED croft kale

EMBER COOKED pitta with chickpea hummus & olives

CHARRED British tenderstem broccoli, WOOD FIRED romesco

EMBER COOKED beetroot, TORCHED Errington Elrick goats cheese log, salad leaves

MAINS

CHARCOAL FIRED courgette & halloumi, mint dressing, Parmentier potatoes, CHARRED heritage tomato salad

CHARCOAL FIRED aubergine, chimmichurri, red pepper, Argentine domino potatoes, CHARRED heritage tomato salad

EMBER COOKED & CHARRED butternut squash, Argentine locro, pumpkin seeds, CHARRED tenderstem broccoli

DESSERT

Pre-Dessert - House Sorbet

Sticky Toffee Pudding, caramel sauce, vanilla ice cream

Dulce de leche cheesecake, vanilla ice cream

Pears A LA PLANCHA, sweet woodruff ice cream, granola crumb

Affogato - Dear Green espresso, biscotti, vanilla ice cream

CHEESE

Scottish Cheese Plate - a selection of organic cheese from Connage Dairy & Highland Fine Cheese, crackers & chutney

Errington Cheese & Pear - Errington Dairy Lanark Blue, Elrick Log & Goats Curd, WOOD-FIRED pear, croft elderflower, ROASTED pistachios

(1) Fish may contain small bones

VG - Vegan **V** - Vegetarian **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