

DINNER MENU

2 course £37.95 3 course £47.95

Both including snacks & bread

Our menu features local seafood, Scottish meat and seasonal salads/vegetables from around the UK, cooked using fire & smoke on our Asado grill & 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 and are Pasture for Life accredited. Ben & David Oakes "twice dive" scallops from Loch Sligachan on Skye, whilst Iain Matheson brings us lobster & langoustines from nearby Loch Bay at Waternish.

SNACKS & BREAD

CHARCOAL FIRED Pan a la parilla & seaweed butter

Skye Crab Doughnut

CHARRED & marinated artichoke antipasti

STARTERS

WOOD FIRED & SMOKED Sconser Scallop, WOOD OVEN mussel rockefeller, house Sandy Black pancetta, WOOD FIRED romesco

Crispy oatmeal crumb Loch Beag oysters, WOOD FIRED garlic aioli

CHARCOAL FIRED rare breed pork rib & loin, Isle of Skye Black Pudding bonbon, TORCHED apple

CHARRED green beans, WOOD FIRED almond cream, peashoot tendrils, ROASTED almonds

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

MAINS

CHARCOAL FLAMED 6 Week Aged Rump, Argentine Domino potato, CHARRED little gem & anchovy, chimichurri. Rump best cooked Medium-M/R

CHARCOAL FIRED seabass fillet ⁽¹⁾ salsa verde, Parmentier potatoes, CHARRED tenderstem broccoli

EMBER FIRED skewered turbot ⁽¹⁾, salmoriglio, Parmentier potatoes, CHARRED heritage tomato salad

CHARCOAL FIRED rare breed Oxford Sandy Black pork, Argentine Locro, CHARRED savoy & East Coast Cured Nduja butter

DESSERTS

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, crushed 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**

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