

FIRE FEAST MENU

5 Courses £65 per person

Cooked using fire and smoke using our Asado grill and wood fired oven

Served sharing style between the table

SNACKS & BREAD

CHARCOAL FIRED Pan a la parilla & East Coast Cured Nduja butter

Crispy Loch Beag Oyster & WOOD FIRED garlic aioli

Cured, SMOKIED & SEARED rare breed pork & pickles

Skye Crab Doughnut

EMBERS & SMOKE

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

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

CHARCOAL FIRED

CHARCOAL FIRED yakitori style fish skewer, Tare sauce

WOOD FIRED Lochbay shrimp skewer, Seaweed noodles

FLAMES

CHARCOAL FLAMED 6 Week Dry aged Highland Rump,

Domino potatoes, chimichurri, CHARRED little gem

DESSERT

Pre-Dessert - House Sorbet

Choose one:

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

or

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

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

(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