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WITH AN APERITIF

Our home-baked loaf of the day
Olive tapenade

TO START

Seared wood pigeon,
oxtail barley risotto

Kyle haddock, butter-fried crumbs,
poached Allarburn egg

The Whiddon's herb gnocchi,
tomatoes, fresh peas, spinach

TO FOLLOW

Fort Augustus venison fillet, cauliflower &
beurre noisette, Dede's blackcurrant sauce

Wester Ross salmon, mustard fondant,
Lochalsh langoustine dressing

Panfried & braised chard & sweetheart
cabbage, caramelised shallots, crispy polenta

TO FINISH

Milk chocolate panna cotta,
Nairn raspberries

Lemon tart,
Katy Rodgers vanilla yoghurt

Tain Minger, Hebridean Blue, Morangie brie,
Mull cheddar our own oatcakes & chutney
(or £5 as an extra course)

COFFEE & SWEETS
£75 per person



WITH AN APERITIF

Isle of Skye ale bread
South Uist hot-smoked salmon pate

TO START

Crispy pork terrine, apple,
The Whiddon's salad leaves,

Lime salt scallops, braised green
lentils, mustard vinaigrette

Fresh pea & squash pasties,
toasted seeds, pumpkin puree

TO FOLLOW

Roast Speyside beef fillet, butter-
poached potato, salt roast beetroot

Pan-fried Buth Beag hake, tomato
tart, Ballachulish mussel broth

Skye chanterelles, girolles garlic
and Dijon cream, truffled potato

TO FINISH

Bitter chocolate tart,
Camus Cross berries

Lemon & passion fruit posset,
Nairn strawberries

Tain Minger, Hebridean Blue, Morangie brie,
Mull cheddar our own oatcakes & chutney
(or £5 as an extra course)

COFFEE & SWEETS
£75 per person



WITH AN APERITIF

Olive & sundried tomato bread
Lochalsh oxtail rilette

TO START

Roast Sconsor scallop, Sleat
clam & mussel pasta

Hot smoked duck breast, crispy
citrus polenta, orange dressing

Potato & Orbst herb crumpet,
Sleat girolles, poached Allarburn egg

TO FOLLOW

Roast Skye venison loin, garlic
curly kale, savoury granola

Pan-fried Lochalsh halibut, braised
shallots, burnt butter, Lyonnaise potatoes

Crispy cauliflower, roast vegetable
press, truffle cream, sweetheart cabbage

TO FINISH

Toffee sponge, Armagnac dates,
peanut crumble ice cream

Camus Cross berries, Nairn fruit,
meringue, pistachio cream

Tain Minger, Hebridean Blue, Morangie brie,
Mull cheddar our own oatcakes & chutney
(or £5 as an extra course)

COFFEE & SWEETS

£75 per person

Isle of Skye Sea Salt, Dunvegan

The last known attempt to harvest salt from the seas around Skye was in Sleat in the 1700s. In 2013, Chris Watts and Nanette Muir succeeded where others before have failed, producing sea salt from the waters of Loch Snizort in the north. The multi-award winning salt is harvested using environmentally friendly solar evaporation methods. The resulting salt brings flavour to dishes around the world.

Mrs. Mack Farmshop, Torrin

Sara and John MacKinnon raise their Shorthorn and Aberdeen Angus cows on their croft in one of the most picturesque locations of Skye (and arguably the world). The lucky cows are let out in summer to roam the wild land around Bla Bheinn. Alongside their beef, the MacKinnon's also sell home baking, sandwiches and Sara's mother's fudge from their Torrin shop, all of which are highly recommended.

Isle of Skye Black Pudding, Dunvegan

Seamas MacLennan only started producing black pudding earlier this year, but word spread quickly through the community that his traditional recipe was one of the finest around. He's already selling out on a weekly basis, but we were at the local primary school in Sleat with Seamus and his brothers, so we hope we'll always be able to get our hands on some.

Isle of Skye Fresh Produce, Orbst

Horticulturists Fiona and Roger Whiddon are the wife and husband founders of their wildly popular herb and salad leaf growing business. With a combined 50 years' experience cultivating a wide variety of leaves and herbs, the Whiddons are experts at getting the best flavours for their delicate wares out of the rich Skye soils. Better salads and fresher herbs we challenge you to find.

Isle of Skye Smokehouse, Broadford

A former chef at The Ritz, John Corfield has turned his hand to smoking fish in the traditional island manner, nearby at Broadford. With a peat roof and stone walls, John smokes salmon in small batches with local Alder wood for around nine hours. For Kinloch, he hot smokes salmon with a special spice mix devised by Marcello to perfectly complement our scrambled eggs and kedgeree.

Buth Beag, Kyle of Lochalsh

On the old ferry slip at Kyle where cars would queue to cross before the bridge was built, Murdo and Margaret MacRae are attracting life once again with their local fresh fish and shellfish business. Buth Beag means wee shop but the MacRaes have big ambitions and are opening their own processing plant to scale up their supplying capacity for the region. Murdo lands the catch, and Margaret serves behind the counter. A favourite lunchtime destination, their Cullen Skink was a double winner at the world championships in March 2020.