

Let's Begin

Crab
Brown Crab Linguini, White Crab Meat,
Tomato Concasse, Chive & Parmesan Foam

1. 2. 3. 7.

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Asparagus
Grilled Asparagus, Pearl Barley,
Nettle Hollandaise

1. 7.

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Scallop
Hand Dived Scallops, Apple,
Gooseberry, Black Pudding

1. 7. 12. 14.

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Pigeon
Breast of Wood Pigeon, Puy Lentils,
Pancetta, Orange Puree

7. 9. 12. gf.

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Beetroot
Tart of Pickled Golden Beetroot,
Whipped Goats Cheese, Toasted Pine Nut

1. 7. 8. 12.

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Chicken
Confit Chicken Leg & Truffle Terrine,
Prune Ketchup, Rocket, Balsamic Dressing

12. gf. df.

Mains

Lamb
Rump of Lochalsh Lamb, Smoked Aubergine Puree,
Glazed Carrot, Dauphinoise, Mint

7. 12. gf.

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Salmon
Fillet of Scottish Salmon, Pea Risotto,
Samphire, Jersey Royals, Herbs

4. 7. 12. gf.

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Cauliflower
Curried Cauliflower, Pickled Kohlrabi,
Tempura Cauliflower, Courgette & Hazelnut Salad

7. 12. gf. df.

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Halibut
Fillet of Halibut, White Bean & Mussel Cassoulet,
Squid Ink Tuile

1. 2. 7. 9. 12.

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Chicken
Breast of Corn Fed Chicken, Truffle Pomme Puree,
Wild Mushroom, Spring Onion, Café au Lait

7. 12. gf.

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Shallot
Caramelised Shallot Tatin, Beetroot, Aged Gouda,
Pickled Shimeji, Radish & Rocket Salad

7. 12. gf.

To Finish

Carrot
Duisdale Carrot Cake, Candied Walnut,
Yoghurt Sorbet

1. 3. 7. 8.

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Lemon
Baked Lemon Tart, Pink Peppercorn Meringue,
Raspberry Sorbet

1. 3. 7.

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Chocolate
70% Dark Chocolate & Whisky Mousse,
Honeycomb, Bramble Granita

7. gf.

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Vanilla
Vanilla Panna cotta, Vodka Poached Rhubarb,
Stem Ginger Ice Cream

1. 7. 12.

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Pineapple
Rum Glazed Pineapple, Blood Orange,
Rum & Coconut Sorbet

12. gf. df.

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Cheese Board
Selection of Scottish Cheeses, Crackers,
Chutney, Grapes

£8 Supplement 1. 7. 12.

On the Side

Truffle Pomme Puree
Tenderstem Broccoli with Toasted Almonds
Duisdale House Salad with Orange Dressing
Duisdale Vegetables

£7 each



We are delighted to work with the following local suppliers

- Lochalsh Butchers - Kyle
- Fisherman's Kitchen - Kyle
- Drumfearn Mussels - Drumfearn
- Duisdale Poly Tunnel
- Dunvegan Black Pudding - Dunvegan
- Orbst Salad Leaves - Orbst
- Just Hooked - Portree

Allergens (vgn) Vegan, (gf) Gluten Free (df) Dairy Free

- 1.Cereal containing Gluten 2.Crustacean 3.Eggs 4.Fish 5.Peanuts
- 6.Soybeans 7.Diary 8.Nuts 9.Celery 10.Mustard 11.Sesame Seed
- 12.Sulphur Dioxide and Sulphites 13.Lupin 14. Molluscs

We can offer accurate information on ingredients, however due to the open plan nature of our kitchen we are unable to guarantee that dishes are free from allergens. Please speak to a member of the team if you have any questions or concerns.

Prices include VAT at 20%. A discretionary service charge of 10% is added to all tables of six or more.

SERVED 6 - 9 PM 2 course £53 | 3 course £67