



*MONKSTADT 1745 WELCOMES YOU IN TRUE SKYE STYLE, OFFERING THE SPLENDID
FLAVOURS OF OUR ISLAND.*

Situated in the stunning landscape of the Trotternish peninsula, Isle of Skye, you will find perched the lovingly restored luxury lodge of Monkstadt 1745.

It is our pleasure to welcome guests and visitors into our Bonnie Prince Charlie inspired restaurant to discover our fine Tasting Menu and indulge in the superb flavours of *An t-Eilean Sgitheanach* as sourced by local businesses from our land and sea.



*OUR DECLARATION OF INTENT TO SOURCE AND DELIVER THE BEST OF INGREDIENTS
TO YOU.*

We are proud to commit to using a diverse selection of local suppliers from the Isle of Skye to deliver the highest quality, freshest and most unique tastes to our guests. These are further enhanced with produce from across Scotland ensuring support for small businesses in our traditional, rural communities.

Our experienced chefs craft these ingredients into a luxurious dining experience that can be relished in appreciation that sustainability of local culture and the environment has been the driving force of our ethos.

We are delighted to introduce some of our Skye suppliers:

Gavin Macpherson @uigfisherman

Continuing in the tradition of generations, local fisherman Gavin Macpherson operates from Uig, less than 5 miles south of Monkstadt 1745. The bounty of the sea landing fresh on your plates ensures that perfect balance between sweet and briney with a buttery aftertaste is not disturbed.



Skye Scallop Divers Ltd

Just across the Quirang in Staffin, north-east Skye, are Skye Scallop Divers. They are committed to 'providing fresh and high quality hand dived scallops while ensuring the sustainability of our product' - which aligns perfectly with our ethos here at Monkstadt 1745!

Isle of Skye Sea Salt Co.

Harvested using traditional methods of wind and solar evaporation Isle of Skye Sea Salt flavours our dishes with an exquisite and robust piquancy derived from organic, mineral-rich seawater ponds in Dunvegan, situated on the most westerly peninsula of Isle of Skye.

Isle of Skye
Sea Salt co.

Just hooked @just_hooked_skye_

A winner of the Scottish Food Awards Fishmonger of the Year is Just Hooked, whom we are honoured to have as one of our suppliers. Delivered straight from Portree, central Skye, is a delicious range of the most succulent seafood on offer from Skye's waters direct to the tables of our restaurant.

Mackenzie's of Kingsburgh Beef

Legend says that Bonnie Prince Charlie continued on to Kingsburgh after stopping near Monkstadt House in 1745 - now we are excited to welcome sausages of prime Aberdeen Angus beef making the return journey! Reared on Skye and finished on grass this meat will be the highlight of your breakfast.



We are also thrilled to work with Scottish mainland suppliers:

Williamson Foodservice

This multigenerational family run business has had over 60 years of food services to build lasting bonds between it's Highlander producers and customers, now assembling a range of Scottish staples including fruit, vegetables, dairy, drinks and delicatessen items. The weather may be unco-operative but the Scots are certainly indomitable in their determination to eat and drink well!

Letterfinlay Foods Ltd

'From a Croft to a Castle' proudly proclaims Letterfindlay Foods motto. This is no idle boast, as they supply the highest quality provisions to castles, country hotels and top restaurants across Scotland. Based in our nearest city, Fort William, they supply high calibre artisanal products and ingredients.



Campbells Prime Meat

Master Butchers Jordan, Darrin and Mark are purveyors of meat committed to the traditional skills of butchery, always hand cutting their meat daily to be assured of freshness and precision. Animal welfare standards form the core belief structure on their farms which gives us total confidence in the final delivery of lavish nourishment to our guests.

Black Isle Dairy

From the heart of the Highlands on Rootfield Farm the Mackenzie family supply us with luscious dairy products, including the delicious natural yogurt offered in our homemade granola. Feel the uncontaminated wildness of Strathconon Valley where these dairy cattle graze, producing many artisan and award winning products.



And Humbly:

Ourselves!

We are extremely excited to start a new adventure, Monkstadt Kitchen Garden. What could be more local than on-site fruit and vegetables harvested hours before consumption? Vegetables such as Kohl Rabi, Cabbage, Dwarf Beans, Kale and Cauliflower are grown on our land; fertilised using traditional methods such as seaweed and cow manure! Our budding Orchard reduces transportation emissions and offsets some of our carbon footprint, part of our ongoing commitment to a greener future.



WITH THE BEST TO EAT COMES THE BEST TO DRINK:

Enjoy an aperitif or post-dinner dram selected from our collection in the Whisky Room and warm your feet by the fire to enjoy a cosy evening of sumptuousness in our family run House and Steadings.

Suppliers of drinks and distance from Monkstadt 1745:



DID YOU DRIVE PAST OUR SUPPLIERS?



Welcome to
Monkstadt
1745

*Failte gu
Monkstadt
1745*