



Monkstadt

Luxury Lodge & Steadings 1745

TASTE OF SKYE

THREE-COURSE SET MENU

We begin with an Appetizer, followed by your choice of Starter, Main Course and Dessert.

APPETIZER

Bread, butter and marinated olives

STARTER

Hand-Dived Staffin Scallops

Pan-seared scallops, silky cauliflower purée, crisp Scottish black pudding, Granny Smith apple and nutty brown butter.

Traditional Cullen Skink

Smoked haddock, potato and softened leek in a rich cream broth, finished with fresh chives and chive oil.

Highland Venison Carpaccio

Delicately sliced venison, juniper, pickled blackberry, fresh horseradish cream, pickled shallot and watercress

Caramelised Tomato, Onion & Vegan Cheese Tart (VG)

Crisp savoury tart, slow-caramelised onion, roasted tomato and thyme, with rocket, balsamic and fresh herb oil

A discretionary 8% service charge will be added to your bill.

Please inform us of any allergies or dietary requirements. While we take utmost care, we are a small kitchen, and cross-contamination may occur. Prices are inclusive of VAT. VG – Vegan

Thank you for dining with us.

MAINS

Isle of Skye Langoustines or Fish of the Day

Roasted langoustines, garlic and garden-herb butter, rich shellfish bisque and charred lemon

Highland Venison Loin

Roasted Highland venison, smooth celeriac purée, glazed heritage carrots, blackberry and fragrant juniper jus

Scottish Fillet of Beef

Prime Scottish beef fillet, golden fondant potato, wild mushrooms, roasted shallot and rich red-wine jus.

Roasted Cauliflower Steak & Butternut Squash (VG)

Golden cauliflower steak, maple-roasted butternut squash, sautéed kale, toasted pumpkin seeds and vegan herb jus

SIDES £6 EACH

- *Roasted Seasonal Root Vegetables*
 - *Crispy Sautéed Potatoes*
 - *Hand-Cut Chips*

DESSERTS

Scottish Heather Honey Parfait

Silky heather honey parfait, Scottish raspberries, crisp oat crumb, raspberry purée and golden honeycomb

Dark Chocolate & Scottish Whisky

Rich dark chocolate cremeux, Scottish whisky caramel, cocoa crumb and fine chocolate garnish

Warm Apple & Date Tartlet (VG)

Bramley apple compote, silky date caramel, toasted oat crumble and vegan vanilla ice cream

THREE COURSES £74.95 PER PERSON

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