



Welcome to our restaurant.

Skeabost House was built in 1871 and established as a hotel many years ago.

Wonderful sunsets can be seen in the western skies, and on clear, dark nights, an array of stars and planets are visible against a velvety backdrop. This makes it the perfect location for a bite of lunch with friends, and the soft lighting of the restaurant a romantic space for evening dining.

Our aim will always be to ensure that whatever the occasion, it will be a meal to remember.

*We wish you an enjoyable Dining experience,
Anne, Jennifer, Matthew and the Skeabost Team*

#Skeabost





LIGHT BITES



CHEF'S FRESHLY PREPARED SOUP OF THE DAY

Served with Homemade Bread

£8.00

SMOKED SALMON

Sauce Gribiche, Baby Capers, Spring Onion Oil, Granary Toast

£14.00

MEAT AND CHEESE PLATTER

Cured Meats, Smoked Cheddar, Peppered Crowdie, Olives, Pickles, Chutney served with Bread and Oatcakes

£14.00

SKEABOWL

Lentil Salad, Soused Vegetables, Sesame Seaweed Sticky Rice, Roast Garlic Houmous, Sweet Potato Crisps

£12.00

CIABATTAS



All Served with Coleslaw and Crisps

Steak & Caramelised Red Onion	<i>Mustard, Mayonnaise, Rocket</i>	£15.00
Streaky Smoked Bacon	<i>Iceberg Lettuce and Tomato</i>	£14.00
Roasted Peppers & Red Onion	<i>Houmous, Pine Nuts, Rocket Pesto</i>	£14.00
Battered Fish Goujon	<i>Iceberg Lettuce, Tartare Sauce, Mushy Peas</i>	£15.00



MAINS

ISLE OF SKYE ALE BATTERED FILLET OF HADDOCK
Hand Cut Chips, Mushy Peas and Tartare Sauce
£20.00

VENISON CASSEROLE
Roasted Roots, Herb Dumplings, Dijon Mash
£24.00

SKEABOWL
Lentil Salad, Soused Vegetables, Sesame Seaweed Sticky Rice, Roast Garlic Houmous, Sweet Potato Crisps
£19.00

SWEET TREATS



Fruit or Plain Scone *with Clotted Cream and Jam* £6.00

Carrot Cake *with Cream Cheese Frosting* £6.00

Milk Chocolate & Tonka Bean Crème Brulee *with Shortbread* £11.00

Allergy Information

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 ask a member of the team if you have any questions or concerns.



BEER AND CIDER

THISTLY CROSS CIDER 500ML

ORIGINAL APPLE	£6.75
WHISKY CASK	£6.75
STRAWBERRY	£6.75
ELDERFLOWER	£6.75

SKYE BREWERY – UIG - BOTTLED BEER

SKYE GOLD 500ml	£6.50
SKYE BLONDE 330ml	£5.70
SKYE IPA 330ml	£5.70

SKYE BREWERY – UIG – DRAUGHT

SKYE CRAFT LAGER	pint/half pint	£5.50/2.80
EILEAN-OR (Pale Ale)	pint/half pint	£5.50/£2.80
SKYE RED (Red Ale)	pint/half pint	£5.50/2.80

OTHERS

GUINNESS SURGER	£6.75
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NON – ALCOHOLIC BEER

ERDEINGER (0.5% alcohol) 500ml	£5.50
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FIZZY SOFT DRINKS

COKE 330ml	£2.75
COKE 200ml	£2.00
DIET COKE 330ml	£2.75
DIET COKE 200ml	£2.00
APPLETISER 275 ml	£3.00
IRN BRU 330ml	£3.00
IRN BRU SUGAR FREE 330ml	£3.00

SOFT DRINKS

J20 – Passionfruit and Orange	£3.00
Apple Juice	£3.00
Orange Juice	£1.90
Pineapple Juice	£1.90
Cranberry Juice	£1.90
Still Water	£4.50
Sparkling Water	£4.50

CHAMPAGNE 125ML

GUY DE CHASSEY Grand Cru NV, France	£19.50
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SPARKLING WINE 125ML

SYLVOZ PROSECCO Italy	£9.50
PROSECCO ROSÉ Italy	£9.50

WHITE WINE 125ML/175ML

SAUVIGNON BLANC Les Lys de Leon, France	£7.00/£9.50
CHARDONNAY The Lane, Australia	£9.00/£12.00
PINOT GRIGIO Luna Cecilia Beretta, Italy	£6.00/£8.00
VIOGNIER Terre de Lumiere France	£6.50/£8.50

ROSE WINE 125ML/175ML

LE PETIT BALLON Cabernet Blend, France	£5.50/£7.50
GABRIEL PROVENCE France	£8.00/£9.50

RED WINE 125ML/175ML

CARMENERE Casa Felipe, Chile	£7.00/£9.00
MALBEC, Chamuyo Mendoza, Argentina	£6.50/£9.00
PINOT NOIR Muse De Cabestany France	£6.50/£9.00
BELEZOS RIOJA Crianza Bodegas Zugober, Spain	£10.00/£12.00

ALCOHOL FREE WINE 125ML/175ML

CHARDONNAY Sutter Home Winery, Chile	£3.00/£4.00
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