



A Taste of Eilean Iarmain

Thank you for choosing to dine with us at Hotel Eilean Iarmain.

Our dishes have been chosen to offer a “Highland” experience including venison from the estate and local fish and seafood from the surrounding waters.

Sample Specials Menu

Starters

½ Pint of Local Squat Lobsters ~ lemon and garlic butter (gf)

Smoked Duck Breast ~ chicory and radicchio salad, croutons, parmesan crisp honey and mustard dressing (gf)

Warm Goats Cheese and Caramelised Red Onion Tart

Mains

Slow Braised Venison Shank ~ creamy mashed potatoes, summer veg, red wine and juniper jus (gf)

Highland Lamb Cutlets ~ dauphinoise potatoes, summer veg, port jus (gf)

Whole Oven Baked Trout ~ buttered new potatoes, wilted spinach and kale, almond butter (gf)

Loch Eishort Mussels ~ white wine, garlic and cream sauce (gf)
Available as a starter or main

Local Langoustines ~ garlic butter (gf)
Available as a starter or main

Desserts

Croissant Bread and Butter Pudding ~ toffee sauce, vanilla ice-cream

“Nuair nochd mi ri Eilean Dhiarmaid dh’fhalbh na strìochan às mo mhala.”

“When I reached Eilean Iarmain the furrows left my brow”

Màiri Mhòr nan Òran 1821-1898 ~ Isle of Skye bardess and poet.



HOTEL EILEAN IARMAIN
THE ISLE OF SKYE

A discretionary 10% service charge will be added to your bill. Should you wish for this to be removed, please ask one of the team and this will be taken care of.