



# A Taste of Àird a' Bhàsaid

Thank you for choosing to dine with us at The Inn at Àird a' Bhàsaid.

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

Please see our Specials for our selection of tasty daily dishes.

## Starters

<b>Trio of Isle of Skye Smokehouse fish</b> ~ lemon & chive mayo, wild garlic pesto served with oatcakes (GF available, DF)	£9.50
<b>Fearran Eilean Iarmain Roast Venison Salad</b> ~pickled vegetables, sundried tomato, raspberry and cranberry balsamic (GF / DF)	£8.00
<b>Goats Cheese &amp; Sundried tomato parfait</b> ~fig chutney, beetroot puree, honey dressing (GF / VG)	£7.50
<b>Loch Eishort Mussels</b> ~ chorizo, cider, shallots, cream & parsley (GF Available)	£9.00

## Mains

<b>Isle of Skye Beer Battered Haddock</b> ~ chips, peas, house tartar & slaw (DF)	£17.50
<b>Oven baked Hake fillet</b> , chorizo, pea, mussel & parmesan risotto, parmesan & thyme crisp (GF)	£18.50
<b>Fearann Eilean Iarmain Venison &amp; Redcurrant pie</b> ~ creamy mash & buttered greens	£18.00
<b>Cajun Chicken Burger</b> ~ halloumi, tomato, lettuce, chips & slaw (DF available)	£17.00
<b>Beetroot &amp; Walnut Risotto</b> ~ glazed apple & wild garlic oil (GF / DF / VEGAN)	£17.50

## Puddings

<b>Traditional Cranachan</b> ~ Te Bheag whisky & toasted oats, honey, raspberries & homemade shortbread	£8.00
<b>Rhubarb, Apple &amp; Berry Crumble</b> ~ blackcurrant sorbet & berry coulis (GF)	£7.50
<b>Trio of Sorbet</b> ~ mango, raspberry, blackcurrant	£7.00

### Allergy Information:

GF: Gluten Free ~ DF: Dairy Free ~ VG: Vegetarian ~ VEGAN: Vegan

