A Taste of Àird a' Bhàsair

Thank you for choosing to dine with us at The Inn at Àird a' Bhàsair. 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	
Trio of Isle of Skye Smokehouse Fish , lemon & chive mayo, wild garlic pesto served with oatcakes. (GF)	£,12.50
Pan-seared Scallops, sweet potato puree, black pudding crumb, Parma ham crisp, lemon butter	£14.00
Drumfearn Mussels, bacon, cider, shallots, cream & parsley (GF) £12.00	/£21.00
Fearann Eilean Iarmain Roast Venison Salad, pickled vegetables, sundried tomato, cranberry balsamic, fresh raspberries (GF/DF)	£11.00
'Haggis Neeps & Tatties' potato fritter, pickled turnip served with Tè Bheag Gaelic Whisky Sauce	£9.00
Soup of the Day served with crusty bread (GF/Vegan)	£6.50
Goats Cheese & Sundried Tomato Parfait, fig chutney, beetroot puree, honey dressing & croutons	£9.00
Main Courses	
Isle of Skye Beer Battered Haddock, chips, peas, house tartar & slaw (DF)	£18.00
Scottish Lamb Cutlet Trio, sweet potato fondant, buttered greens, red wine, rosemary & mint gravy, toasted pine nuts (GF)	£27.00
Oven-baked Hake Fillet, chorizo, pea, mussel & parmesan risotto, parmesan & thyme crisp (GF	£ 22.50
Chicken Balmoral - haggis stuffed chicken wrapped in Parma ham, creamy mash, root vegetable crisps, Tè Bheag Gaelic Whisky sauce	£20.00
Crab & Fresh Chilli Linguine, tomato, basil & parmesan sauce	£19.00
Fearann Eilean Iarmain Venison Steak, creamy mash, roast carrots, tenderstem broccoli, bramble & redcurrant jus (GF)	£28.00
Cajun Chicken Burger, halloumi, spicy mayo, tomato, lettuce, chips & slaw (DF available)	£17.50
Fearann Eilean Iarmain Venison & Cranberry Burger, smoked Orkney cheddar, crispy onions bacon, lettuce, tomato, chips & slaw (DF Available)	, £18.50
Beetroot & Walnut Risotto with glazed apple & wild garlic oil (GF/DF/Vegan)	£18.00
Desserts	
Traditional Cranachan , Tè Bheag Gaelic Whisky & toasted oats, honey, raspberries & homemade shortbread	£,9.50
Rhubarb, Apple & Berry Crumble, blackcurrant sorbet & berry coulis (GF)	£10.50
Three Chocolate Brownie, Baileys Cream, berry coulis & chocolate shard	£9.00
Trio of Sorbet (Passion fruit, mango, blackcurrant, raspberry, lemon, orange)	£7.50
Irn Bru Cheesecake, Irn Bru glaze & berry compote	£,9.00



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.