

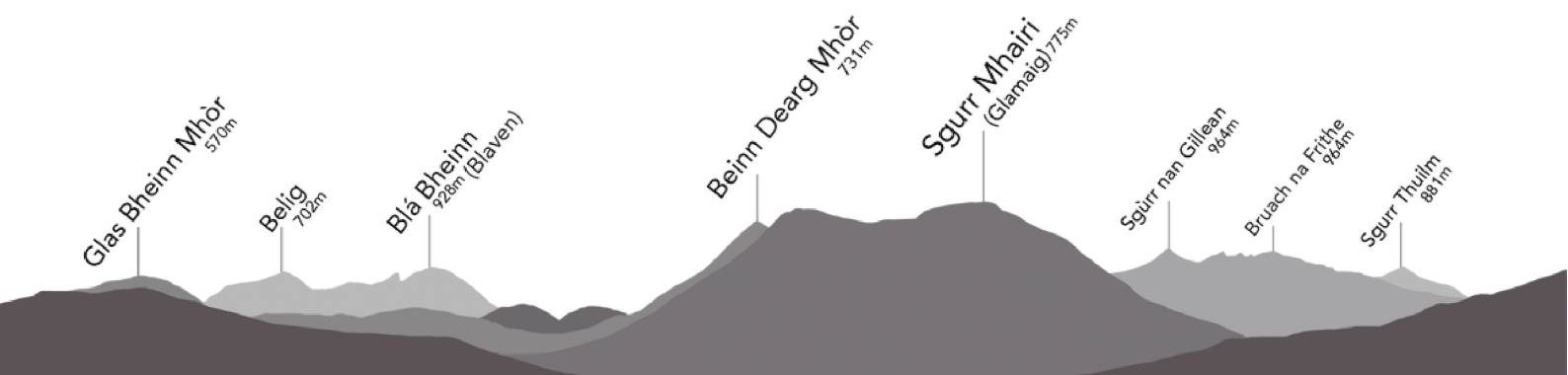
an eilean uallach  
nam beann fuara,  
nan sruth luaineach,  
nan cluaineag caomh;

an eilean aoibhneach  
nan cridhe saoibhir,  
nan spiorad coibhneil  
le loinn-chruth faoil

In the spirited island  
of the cold mountain,  
of the restless stream,  
of the soft meadows;

in the joyous island,  
of the rich hearts,  
of the kind spirits,  
with the shape of generous beauty

from  
An Cuilithionn • The Cuillin  
SORLEY MACLEAN



# STARTERS

## SOUP OF THE DAY 🍷

with sourdough bread and seaweed butter. vg/gf\*. 6.95

## LAMB SHOULDER AND HAGGIS CROQUETTES

with horseradish and mint sauce. 14.95

*- pair with our Palacio del Camino Real Tempranillo to bring out the delicious flavour of this dish.*

## HAND DIVED SCONSER SCALLOPS 🍷

pan fried scallops with roe and anise sauce. 19.95

*- enjoy a refreshing bottle of Raza Vinho Verde or Sancha Tempranillo Blanco with this seafood dish.*

## GRILLED COURGETTES

marinated in chili and garlic with butter bean sauce, walnut, mint and chapati. vg. 9.95

*- try the Adobe Chardonnay to compliment this starter.*

## OKONOMIYAKI

savoury Japanese-style pancake with house marinated cabbage and pickled vegetable, miso and citrus mayo. vg. 11.95

*- choose a bottle of the organic Sensale Grillo to compliment this dish.*

## CLIMAVORE

Founded by the Turner Prize-nominated artist duo Cooking Sections, CLIMAVORE is a pioneering initiative shaping the future of dining and our relationship with food in the face of a changing climate. Since 2017 working with CLIMAVORE we have embraced sustainable dining practices. From removing farmed salmon from our menus to carefully selecting suppliers who share our commitment to environmental stewardship. Learn more at [CLIMAVORE.org](https://CLIMAVORE.org)

Dishes marked with 🍷 are our own Becoming CLIMAVORE themed dishes.

v: vegetarian, vg: vegan, gf: gluten free

Dishes marked with \* can be altered to meet dietary requirements on request.

Please advise a member of staff if you have any allergies.



# MAINS

## HIGHLAND SIRLOIN STEAK

28 day aged 8oz Sirloin steak with confit potatoes, tender-stem broccoli, port and dried plum sauce. 29.95

*~ enjoy a bottle of Les Volet Malbec or Circumstance Cab Franc with this mouth-watering steak.*

## PORK BELLY CONFIT

with a potato and Scottish cheddar foam and pan fried spinach. 19.95

*~ try pairing this pork dish with a bottle of Cantarolo Rosso.*

## PAN FRIED COD

with sweet corn mousseline, marinated chicory and beurre blanc sauce. 25.95

*~ a bottle of Chablis pairs well with this fish dish.*

## RISOTTO

Arborio rice, asparagus, spinach and parmesan. v/vg\*. 19.95

*~ a bottle of Sensale Grillo really compliments this dish.*

## CHICKEN BREAST

stuffed with haggis, with crushed potatoes, chard and pistachio sauce. 22.95

*~ this dish pairs well with our Les Volet Malbec or our Adobe Chardonnay.*

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## MAINS

### SCOTTISH BEER BATTERED HADDOCK

Scottish haddock in a 'McEwans 60 Ale' batter, seasoned with Isle of Skye sea salt and served with garden peas, chunky chips and tartare sauce on the side. *~ try a surprisingly wonderful pairing of Clos du Chapelle Champagne or Ceradello Prosecco with our fish and chips.*

### ISLE OF RONA VENISON BURGER

double stacked Rona venison burger in a sourdough bun, Scottish cheddar, classic gherkin, mixed salad with chunky chips and Siracha Mayo. 19.95

*~ enjoy a bottle of our Château Virecourt Bordeaux with gamey local burger.*

### FALAFEL AND SPINACH BURGER

in a sourdough bun with Scottish cheddar, classic gherkin, mixed salad with chunky chips and vegan mayo. v/vg\*. 17.95

*~ compliment the flavours of this plant focused dish with a bottle of vegan, organic wine, for example the Sensale Grillo or Adobe Chardonnay.*

## SIDES AND EXTRAS

Dressed Salad Leaves . vg. 4.00

Sourdough Bread and Seaweed Butter. v. 4.00

Peppercorn sauce, Whisky sauce, Garlic and parsley butter. v. 2.50

Chips. v. 4.00

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# DESSERTS

## CHOCOLATE MOUSSE

with coconut cream. vg. 7.95

## STICKY TOFFEE PUDDING

with vanilla ice cream, berries. v. 8.95

## POACHED PEAR

cooked in red wine and chai spice with coconut cream and nut crumb. vg. 8.95

## HIGHLANDS AND ISLANDS CHEESE BOARD

please ask your server for today's selection. v. 12.95

## CHOCOLATE FONDANT CAKE

with vanilla ice cream. v 8.95

## SCOTTISH ICE CREAM SUNDAE

butterscotch, raspberry Ripple and Scottish tablet Ice cream, Tunnocks toppings, chocolate sauce. v 7.95

## TRIO OF SORBET

Please ask your server for todays flavours. vg. 7.95

*- we have a wide selection of whiskies and liqueurs to finish off your meal, please ask your server for a drinks menu.*

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# OUR SUPPLIERS

## LOCAL & SUSTAINABLE FOOD

From land to sea, our ingredients are a celebration of our rich culinary heritage and commitment to supporting the community and environment of Raasay, as well as the Scottish Highlands and Scotland as a whole. Below we share a few of our suppliers. If you would like further information scan the QR codes.

### SCONSER SCALLOPS

Our Sconser Scallops are twice-dived from the shallows of Loch Sligachan, just across the waters from where you sit! These treasures of the sea are nurtured sustainably, their delicate flavours a testament to the pristine waters they call home. Want to the Scallops being dived? Scan the QR code or learn more at [sconserscallops.co.uk](http://sconserscallops.co.uk)



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### RAASAY WALLED GARDEN

We work closely with the Raasay Walled Garden (*to the rear of the hotel*). As well as purchasing some menu ingredients from the Raasay Walled Garden, our uncooked kitchen food scraps become compost. Here, food waste transforms into nourishment, enriching the soil to yield fresh produce for our local community. Learn more at [raasay.com/the-walled-garden-raasay](http://raasay.com/the-walled-garden-raasay)



### LOCAL VENISON

All of our venison comes from the Isle of Rona, the small virtually uninhabited island off the north end of Raasay, or the Isle of Raasay itself. By collaborating with local suppliers we can provide you with meat that is sourced from within a few miles of your dinner table.

### ISLE OF SKYE SEA SALT

Founded in 2011, the Isle of Skye Sea Salt Company is the first to produce sea salt on the island for 300 years. From the outset, their central ethos was to create a sustainable and environmentally friendly business and we are proud to incorporate their products in our food.



### MARA SEAWEED

MARA seaweed are a company operating in Fife, Scotland. Their mission is to lead the sustainable revolution in seaweed processing, harnessing the incredible potential of this abundant ocean resource to create innovative, high-quality products that nourish and enrich lives and inspire a greener future. We use MARA seaweed in many dishes and our excellent seaweed butter.

