

CREELERS OF SKYE MENU

STARTERS

Tomato and Basil soup V

a Mediterranean classic. Please tell us if a swirl of cream is not required
£4.50

North Atlantic Prawn cocktail

Prawns with a fresh Skye salad and our own spicy marie rose
£6.50

Mallaig peat-smoked Salmon

served thin-sliced with fresh Skye salad and a lemon and saffron creme fraiche aioli
£6.50

Letterfinlay Smoked Venison

with redcurrant jelly and fresh Skye salad

£6.50

Salade au chevre chaud V

flame-grilled goat's cheese with a fresh Skye salad and tapenade
£6.50

Loch Eishort Mussels a la Landaise

fresh, local mussels steamed open in dry white wine, butter, garlic and parsley and served with a saffron aioli
£8.50

Tapenade

made to a traditional Provençal recipe, with fresh Skye salad and garlic bread
£6.50

Garlic bread V

fresh petits pains spread with garlic butter and toasted
£3.00

All served with bread roll

MAIN COURSES - FISH AND SHELLFISH

Loch Eishort Mussels a la Landaise

Fresh local mussels steamed open in dry white wine, butter, garlic and parsley served with fresh petit pain and a saffron aioli
£17.50

Seafood Gumbo

Gumbo is a traditional Cajun soup/stew originally from Louisiana. It has an eight to ten hour cooking time and is a careful blend of eighteen herbs and spices. Gumbo is extremely spicy so we recommend you try a taste
£18.50

Fillet of local Haddock

Breaded, pan-fried and served with baby new potatoes with vegetables, and fresh Skye salad
£14.50

Cajun Haddock

Fillet of local haddock coated with David's blend of Cajun spices and breadcrumb and pan-fried in butter. Served with baby new potatoes and vegetables and Skye salad
£15.50

Isle of Skye Salmon steak

Escalope of sustainable Isle of Skye salmon poached in chardonnay with a watercress and tarragon creme-fraiche sauce. Served with baby new potatoes and vegetables and fresh Skye salad.
£17.50

Pan-roasted SeaBass

The classic Provençal "loup roti". Whole pan-roasted, sustainable Mediterranean seabass, with baby new potatoes and vegetables, fresh Skye salad and tapenade.
£18.50

Braised local Monkfish tail in a light-soy & Pernod cream-reduction,
served with tapenade, baby new potatoes and vegetables and fresh Skye salad
£18.50

Hand-dived Isle of Skye King Scallops

pan-sautéed with a dry-vermouth cream-reduction, served with roasted julienne of red pepper, baby new potatoes and vegetables and fresh Skye salad
£18.50

MAIN COURSES - NON SEAFOOD

Sirloin steak

Pan seared 8oz sirloin of 28 day hung Angus beef, served with a sweet red wine reduction, baby new potatoes and vegetables and a fresh Skye salad
£19.50

Chicken Cacciatore

A Mediterranean chicken classic with a deep flavoured tomato and olive sauce, served with saffron basmati rice or baby potatoes with vegetables

£17.50

Daube d'Agneau (French lamb stew)

Sometimes called "Daube d'Avignon" this is a rich, thick, slightly sweet lamb stew made to a traditional Provençal recipe with an eight-hour cooking time. It is served with saffron basmati rice and a fresh green salad. We use only highland lamb
£17.50

Chicken Jambalaya

Jambalaya is a traditional Cajun soup / stew originally from Louisiana, and is a very spicy dish, so spicy that we recommend a taster- please ask for one.
Served with fragrant almond basmati rice
£17.50

Tagliatelle alla Milanese V

Pasta with a traditional tomato and vegetable sauce, served with a fresh Skye salad
£14.50

Vegetable Curry V

Tikka Masala curry of mixed vegetables, served with saffron basmati rice and a fresh Skye salad
£14.50

TRADITIONAL BOUILLABAISSE

The Holy Grail of seafood dishes, our Bouillabaisse is made to a 100% traditional Marseillais recipe and David's version has been cooked many times for his chef and wine producer friends in Provence to great acclaim.

What makes this dish a bit more expensive is not just the saffron but the fact that it cannot be produced for less than four people. However, due to demand, we will serve it for two.

Our Bouillabaisse includes, seabass (loup de mer or bar), monkfish (lotte), sea bream (dorade), red mullet or red snapper (mulet), some mussels (moules), and a few prawns (crevettes).

Bouillabaisse is served as two courses:

The broth is served as a soup for entree, then the fish and seafood are served as a main course.
Both courses are accompanied with rouille, a garlic mayonnaise or aioli and garlic toast.
The main course is also served with some baby new potatoes.

For two people; £62.00
For four people; £120.00



DESSERTS

Baked Lime Cheesecake
with candied lime slices and a sweet red pepper coulis
£6.50

Clootie dumpling
with a crannachan chaser drizzled with a sweet Buckfast reduction
£6.50

Sugarless Compote of semi-dried fruits
marinated in cognac and Cinnamon
with a simple accompaniment of creme fraiche
£6.50

Traditional Creme Brulee
£6.50

Mousse au chocolat
Made to a traditional French recipe using 70% cocoa-butter chocolate and containing a little raw egg-white. Served with a jug of hot orange sauce
£6.50

CHOCOLATE TORTE WITH AN ARMAGNAC GANACHE (gluten free)
served with a jug of hot orange sauce
£6.50

A selection of French and Scottish Cheeses
served with oatcakes, apple and celery
£8.00

Whisky Coffee or Brandy Coffee
£6.50

Brandy Hot Chocolate
£6.50

Dessert wine
Domaine Capmartin Vin Doux 2011 bottle 750ml £28.50 glass 125ml £6.00

Cognac, Armagnac, Drambuie and a selection of Ports

Single Malt Whisky:
Talsker 10yr.....Laphroaig 10yr.....Glenmorangie 10yr.....Glenfiddich 12yr

CHILDRENS MENU

For under 12 year olds

MAIN COURSE and DESSERT £6.50

Haddock
mini haddock pan fried in breadcrumbs, served with baby new potatoes and vegetables

Mussels
from Loch Eishort on Skye served with aioli on the side

Pasta
with a provencal tomato & vegetable sauce

Macaroni cheese
served with garlic bread

Pizza
made to order with choice of toppings

DESSERT
Chocolate fudge cake
Vanilla ice-cream with strawberry or chocolate sauce

SPECIALS

Pan-browned local, hand-dived King Scallops on saucisson d'Auvergne
with a green bean veloute
£7.50

Cockles and mussels
steamed open in white wine and butter, served with aioli on the side
£8.50

Smoked Haddock soup
£4.50

Quartet of local shellfish
in an orange-scented liquor with shallots and kale (razor clams, surf clams, cockle meats and mussels)
£9.50

aligote

layered dish of potato, mushroom and leek in a brandy cream sauce, goat's cheese and brie, served with a fresh green salad

£7.50

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Braised supreme of corn-fed, free-range Chicken in herbes de Provence
served on a bed of puy lentils and couscous with a classic sweet red wine reduction and a fresh green salad
£16.50

Local Squat-lobster tails,
shelled by hand and pan-sautéed in a dry-sherry etouffeeserved with baby new potatoes and vegetables and green salad
£18.50

Fillet of local Halibut poached in chardonnay on a bed of tagliatelle verdi
with a langoustine and saffron veloute, served with a fresh green salad
£18.50