

# Oysters

1 Freshly Shucked Oyster 6 Oysters 9 Oysters 12 Oysters

### **Natural Delight**

Our Oysters are Shucked to Order, Ensuring the Freshest Taste of the Ocean.

#### Talisker Splash

Elevate your Oyster Experience

#### **Breaded Twist**

Crisp and Light, Oysters are Fried to Perfection.

# Seafood Platters

Single Locally Caught Seafood Platter

#### Locally Caught Seafood Platter To Share 99

Dunvegan Langoustines, Isle of Lewis Mussels,
Oysters, Sconser Scallops, Potted Dunvegan Crab,
Hot & Cold Smoked Salmon, With Bread and Skye
Sea Salt Butter

# Sides/Snacks

4.5

2436

48

Sourdough 4.5 With Isle of Skye Sea Salt Butter Mushroom Arancini(v) 6 Truffle Mayo 6 **Black Pudding Croquette Burnt Apple** 7 BBO Tenderstem Broccoli (vg) Hummus, Smoked Almonds Confit Carrot (vg) 7 Mint Yoghurt, Gremolata Roast New Potato (v) 7 Buttermilk, Garlic Starters Fish Cake 8 Curry mayonnaise Butternut Squash Soup (v)(vq) 10 Whipped crowdie on toast 10 Caramelized Onion Tart (v) Clava, Smoked Almond 12 **BBO Prawns** Garlic chilli and lime 12 Confit Salmon Hen Egg Dressing,confit Leek 12 **Duck Leg Flatbread** Plum, Parmesan

## Mains

Haggis, Neeps and Tatties 12/24 **Talisker Sauce** Curried Cauliflower (vg) 22 Pickled Golden Raisin, Onion, Dukkah Sea Bass 25 Warm Tartar Sauce, Mussels **Roast Chicken** 26 Caeser, Potato Terrine **Rock Turbot Kiev** 26 Miso Mayonnaise, Seaweed Fries Flat Iron Steak 30 Cafe De Paris Butter, Roast New Potato Desserts **Basque Chessecake** 10 Bramble, Talisker Porth Ruigh 10 **Choux Bun** Chocolate, Peanut, Banana **Sticky Toffee Pudding** 10

12

Scottish Cheeses, Served With oatcakes, chutney, and seasonal accompaniments.

Malt, Poached Date, Talisker