

Bar and restaurant food



Restaurant

Starters

Locally caught Norway lobster, grilled and garnished with fresh herbs, garlic butter and a taste of Talisker whisky

Razor fish, clams or scallops seared in a ginger and soy sauce with a touch of chilli

Thick cut Stornoway black pudding laced with a spicy apple and blackberry sauce and croutons of Achmore crowdie

Smoked venison with potato and horseradish salad

Mains

Slow roasted Raasay belly of pork served with apple and rhubarb chutney

Grilled Raasay venison rib chops with Skirlie potato cake and a bitter chocolate jus

Black Isle rib eye steak with wild mushrooms and port and blackberry sauce

Poached Skye cod fillet cooked in mussel, leek and saffron broth

Grilled Loch Carron Queenie scallops with Achmore cheddar cheese and crème fraiche rarebit

Ragout of local pigeon and rabbit with wild mushrooms and shallots

Pearl barley risotto with wild mushrooms, roasted red pepper and fresh thyme

Seasonal vegetable stew with a crunchy topping and baked potatoes

Chef's own marinated slow roasted haunch of venison with redcurrant and olive tapenade

Chunky vegetable and three bean stew

Vegetarian haggis option

Puddings

Drambuie, syrup and ginger steamed pudding with vanilla sauce

Pears poached in green ginger wine with iced hazelnut nougat

Bitter dark chocolate and carrageen pudding

Citrus lemon tart with ginger and lime syrup

Bar

Freshly made soup with Raasay House bread

Steamed mussels cooked in white wine, served with Raasay House bread

Isle of Skye Bracadale crab cakes served with tomato chutney

Toasted flat bread melt with Scottish Howgate Brie, bacon and tomato served with garden salad

Fresh Mallaig haddock in chef's own beer batter served with chips and seasonal vegetables

Slow braised steak and Red Cuillin pie served with seasonal potatoes and vegetables

Creamy macaroni cheese with crunchy topping

Wild boar or venison burger served in a roll with Raasay garlic relish, garden salad and chips

Sticky toffee pudding

Crunchy fruit crumbles, served with their own sauces, custard or ice cream

Homemade fruit ice creams and sorbets

