

SEA BREEZES

R E S T A U R A N T

Two course £ 27.50 or Three course £32.50

STARTERS

Soup of the Day with bread

Breaded Brie

Red onion marmalade

Cured Trout

Horseradish crème fraîche & capers

Steamed Mussels

Starter (S) / Main (L)

White wine, shallots & parsley broth

SEA BREEZES SEAFOOD PLATTER

Sea Trout, Mussels & Scallops

Subject to availability

For One £40.00

For Two £75.00

MAIN COURSES

Pan seared Scallops

Lemon & pea risotto

Monkfish scampi

Chips & Tartare sauce

Pan roasted Sea Trout

Crushed potatoes, sun dried tomatoes, black olives, balsamic reduction & parmesan

Side Dishes

Salad £5.00 Baby potatoes £5.00 Chips £5.00

DESSERTS

Sticky Toffee Pudding

Butterscotch sauce & vanilla ice cream

Chocolate Pot

Honey, whisky & oatmeal ice cream

Selection of Scottish Cheese

Hebridean oatcakes

Please inform a member of staff regarding any allergies and intolerances for further information

Sea Breezes sources local produce seasonally from the following suppliers:

MacLeod's Fruiterers, Portree, The Isle of Skye Fresh Produce Company, Orbst (herbs),
Yogi Grant, 'Mhairi Bhan' Portree (lobster), James Corrigan, 'The Iris', Portree (prawns), Loch Eishort Mussels Culture, Dramfearn,
The Isle of Skye Brewing Co Ltd, Uig, Skyegame, Portree, Just Hooked, Portree, Andy Race Fish Merchants Ltd, Mallaig,
MacLean's Bakery, Banbecula (Hebridean oatcakes), Letterfinley Foods Ltd, Corpach (meats), Williamsons, Inverness (vegetables),
Ian Stewart Fishmonger, Fort William, Lachaber Larder (butchers), Lochaber