

DINNER MENU



Served from 1700 to 2030 hours

STARTERS

Small Dish Large Dish

SOUP OF THE DAY (V) (GF) (VG)

with crusty bread and butter. Gluten free available

£6.25

£9.95

CULLEN SKINK (GF)

traditional creamy smoked haddock chowder
with crusty bread & butter

£7.50

£13.95

SMOKED SALMON DUO (GF)

Traditional smoked salmon, paired with hot smoked
Salmon, salad leaves & orange wedge

£10.95

£19.95

MOZZARELLA STICKS

BBQ sauce

£ 6.25 (4)

£12.00 (8)

MAINS

TRADITIONAL FISH & CHIPS

Beer battered haddock, peas, chips and tartare sauce

£14.95

HOMEMADE STEAK PIE

with baby potatoes and vegetables

£10.95

£16.95

VEGETABLE RISOTTO (V) (VG)

£15.50

8oz BEEF & CHEESE BURGER

served with chips and onion rings on a brioche bun
with salad and coleslaw

£16.50

MACARONI (V)

served with garlic bread & salad

£7.50

£14.95

8oz RIB EYE STEAK

cooked to your liking, served with chips, tomato,
onion rings and creamy peppercorn sauce

£30.90

DESSERTS

STICKY TOFFEE PUDDING

served with vanilla ice cream

£6.25

BAKED VANILLA CHEESECAKE

served with fruit coulis and ice cream

£6.95

HOMEMADE APPLE CRUMBLE (GF)

with custard

£6.25

TRIO OF SORBETS (DF) (GF)

£5.25

TRADITIONAL SCOTTISH CHEESEBOARD

cheddar, brie and blue cheeses with crackers, red onion
chutney and grapes

£11.50

All our dishes are prepared in a kitchen where allergens are present. Please inform your server of any allergies or dietary requirements. We will do our best to accommodate you

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