

WHITE WINE

Per Bottle

- 1. Tingle Creek House White, Sauvignon Blanc, Las Condes ~ Chile 12.95**
Crisp acidity and a touch of citrus fruit on the finish. Dry white with a medium body.
- 2. Chenin Blanc, The Veldt Range ~ South Africa 13.50**
A really well balanced wine:. Soft tropical fruit flavours dominating the palate and an elegant, refreshing acidity on the finish.
- 3. Colombard, Champs du Moulin Cotes de Gascogne ~ France 14.95**
Lovely crisp and citrusy flavours on the palate leading to a truly satisfying finish. Very moreish!
- 4. Pinot Grigio, La Casada, Veneto ~ Italy 15.50**
What can we say, great Pinot Grigio – fresh and crisp with an appley melon twist. Everything you would expect and a lot more!
- 5. Chardonnay, Santa Ema, Casablanca ~ Chile 16.95**
High quality Chardonnay. Tropical fruits of banana and pineapple dominate in this clean and crisp wine.
- 6. Verdelho “Finca la Nina” Don Cristobal ~ Argentina 16.95**
This unique wine in Argentina, is characterized by its fruity aromas with floral tones and its freshness highlighted by its balanced acidity in the mouth.
- 7. Viura/Sauvignon Pucela ~ Spain 17.75**
Pale yellow colour, fruity and intense bouquet with touches of white fruit. The palate is dry and fruity with a refreshing edge of acidity.
- 8. Sauvignon Blanc, Francesca Bay, Marlborough ~ New Zealand 18.95**
The superb crunchy Granny Smith apple fruit, with tropical fruit notes, makes this Marlborough Sauvignon an ideal partner to seafood dishes.

ROSÉ WINE

- 17. Cabernet Sauvignon Rosé, Las Condes ~ Chile 12.95**
Vibrant pink in colour with amazing floral aromas, this wine has a distinct freshness and strawberry character.
- 18. Pinot Grigio Rosé, La Casada ~ Italy 14.50**
An oddity of the wine world that is wonderfully refreshing, with crisp acidity backed up by pleasant soft, red fruit flavours.

RED WINE

- 9. Tingle Creek House Red Merlot, Las Condes ~ Chile 12.95**
An attractive nose with ripe red and stone fruits overlaid with a herbal quality. On the palate these develop to show ripe plum and prune flavours with an accessible structure.
- 10. Ruby Cabernet, The Veldt Range ~ South Africa 13.50**
The warmth of South Africa shines out of this soft, juicy wine packed with winter red fruits. Ideal with meat and light, spicy dishes
- 11. Nero d’Avola Shiraz, Il Paradosso, Sicily ~ Italy 14.50**
A full bodied and spicy blend of the indigenous Nero d’Avola grape, and the more familiar dark berried character of Shiraz.
- 12. Rioja Vina Amate ~ Spain 15.95**
A simple but very enjoyable example of young Rioja. An easy drinking wine with bright fruity notes of black cherry and plum.
- 13. Malbec “Finca la Nina” Don Cristobal ~ Argentina 16.95**
Powerful aromas of plums and blackcurrants and rich, soft, full-bodied plum flavours on the palate, which seem to linger for minutes.
- 14. Cabernet Sauvignon, Red Earth, Adelaide Plains~ Australia 18.50**
Blackcurrant and mint aromas. Fresh and vibrant. A well integrated wine matured in French/American Oak barrels for over a year. Touch of vanillin oak and soft tannins.
- 15. Cotes du Rhone, Jerome Quiot, Rhone Valley ~ France 19.25**
A blend of Grenache, Syrah and Mourvèdre, this is serious Cotes du Rhone, being full flavoured and having the structure to support the ample fruit. Delicious drinking now.
- 16. Pinot Noir, Francesca Bay, Marlborough ~ New Zealand 19.50**
This classic is grown on selected vineyards and is carefully and selectively harvested by hand. Aged in oak casks, this fine wine has a vibrant colour and a complex abundance of strawberry, cherry and dark berry fruit.

SPARKLING & CHAMPAGNE

- 19. Cava Castell Llord Brut NV ~ Spain 15.50**
Soft, creamy sparkler with zesty fresh fruit and a wonderfully clean, dry finish.
- 20. Poilvert Jacques Brut NV, Champagne ~ France 37.95**
Subtle and elegant wine with floral aromas and on the palate a freshness and harmony which is ideal served as an aperitif but can be enjoyed throughout the meal.
- 21. Maillart Brut Rosé NV, Champagne ~ France 47.50**
A superb value rose that offers summer red berry fruit flavours in abundance, backed up by a delicate mousse and lasting finish.



Tingle Creek Hotel

Restaurant Menu
& Wine List

RESTAURANT MENU

A Brief Introduction

Welcome to the Tingle Creek Restaurant and we hope you enjoy dining with us. Our Restaurant overlooks the Isle of Skye and Raasay and is an ideal position for some of the most spectacular sunsets in this area.

Our Chef is passionate about cooking and strongly believes in using the freshest of Scottish ingredients, with the aim of sourcing it locally.

Our Butcher supplies us with a selection of prime Scottish beef and Angus fillet and our fish is freshly delivered from Andy Race fish merchants at Mallaig.

The herbs in most of our dishes are freshly picked from our own herb garden.

We make all of our own bread, soups and sauces daily and our desserts are homemade and recommend you try at least one.

Also we provide an excellent wine menu, with wines designed to compliment your meal further.

Please note our chef is happy cater for any special dietary requirements, so please let us know of any allergies or food intolerances.

Thank you.

STARTERS

Chef's Homemade Soup £3.95

served with homemade crusty bread

Smoked Salmon Roulade £6.50

filled with a lemon and dill cream cheese finished with dressed green leaves and highland oatcakes

Prawn Cocktail £7.95

shelled North Atlantic prawns, served with green leaves a marie rose sauce, and topped with a locally caught Langoustine.

Loch Eishort Mussels £6.95

locally rope grown mussels, steamed in white wine, garlic and our own fresh herbs, served with crusty bread. (when available)

Highland Haggis £5.95

served on a homemade herb scone and served with a creamy onion and whisky sauce

Smoked Trout Pate £5.50

served with a chilli tomato and dill chutney and highland oatcakes.

Creamy Garlic Mushrooms £5.75

baked in a rich creamy and garlic sauce, topped with melted mozzarella cheese served with crusty bread.

Goats Cheese & Beetroot Stack £5.95

grilled goats cheese on slices of beetroot topped with herbs and a homemade tomato salsa, served with dressed green leaves

MAINS

FISH & SHELLFISH

Local Fillet of Haddock £11.50

a succulent fillet of haddock deep fried in a homemade beer batter served with chips, peas and tartare sauce.

Loch Eishort Mussels £13.95

locally rope grown mussels, steamed in white wine, garlic and our own fresh herbs, served with crusty bread. (when available)

Locally Caught Langoustines £19.95

creel caught in the waters around the Isle of Skye, these langoustines are well worth trying. Served hot and sautéed in garlic & Lime butter with fresh green leaves & homemade crusty bread

West Coast Sea Bass £15.95

a whole Scottish sea bass oven baked with olive oil and fresh herbs, finished with a balsamic and wholegrain mustard glaze

Scottish Salmon Fillet £15.50

a baked fillet of highland salmon in a lemon butter, seared with a spicy pepper & fresh herb soft crust,

Vegetarian Dish of the Day – please ask a member of staff for details

MAINS

MEAT

Breast of Highland Chicken £13.50

A whole breast of chicken served with a creamy, fresh tarragon and vermouth sauce.

Scottish Loin of Lamb £15.95

locally sourced loin of lamb, served with a drambuie and orange marmalade glaze.

Highland Venison Cobbler £13.95

braised wild venison from the Scottish highlands, slowly cooked with root vegetables and juniper berries, bound in a rich redcurrant and red wine gravy topped with mature cheddar herb scones.

Quality Steaks:- (cooked to your liking)

All served with chips, mushrooms, onion rings and tomato

8oz Scottish Rump Steak £14.95

8oz Aberdeen Angus Sirloin Steak £19.95

8oz Aberdeen Angus Ribeye Steak £20.95

Whisky Cream Sauces £2.95

(choose from one of the following:-)

Peppercorn, wholegrain mustard or garlic

HOMEMADE DESSERTS

Sticky Toffee Pudding £5.95

served with a hot toffee sauce and vanilla ice cream

Scottish Eton Mess £5.95

A variation of the traditional Scottish Cranachan with layers of crushed meringue, honey and whisky cream, raspberries and toasted oatmeal, served with Scottish shortbread.

Chef's Own Cheesecake £5.95

with a sweet biscuit base and various toppings and fillings

Baileys Chocolate Truffle Gateau £5.95

A soft chocolate sponge base, with a Baileys and cream truffle topping with chocolate curls and fresh cream. A chocolate lovers heaven!

Chocolate Crunch Key Lime Pie £5.95

set on a crunchy chocolate base, with a smooth lime topping and drizzled with a chocolate sauce, served with vanilla ice cream

Raspberry and Passionfruit Pavlova £5.95

A tower of meringue filled with fresh fruit and cream drizzled with a homemade fruit coulis

Trio of Ice-Cream £5.95

three scoops of ice cream, with a chocolate flake and topped with either a strawberry or chocolate sauce.