



Once known as The Cairidh Restaurant, our name originally paid tribute to the traditional stone fish traps, or Cairidhs, once used along Skye's shores. These semicircle enclosures, built below the high-water mark, were a vital part of coastal life for centuries. However, in the late 19th century, landlords declared the practice illegal, bringing an end to this ancient way of fishing.

The restaurant later adopted a new name Harta, inspired by Harta Corrie, a dramatic and storied landscape deep in Glen Sligachan. This rugged valley, stretching between the Black Cuillin and the Red Cuillin, was the site of the last great battle between the Macdonald's and the Macleods in 1601. It is said that fallen were gathered at the base of a great rock, now known as The Bloody Stone.

Though our name has evolved, our connection to Skye's rich history and wild landscapes remain at the heart of what we do. We invite you to enjoy a dining experience inspired by the land, sea and timeless traditions of this extraordinary.

Welcome to Harta Restaurant - where history meets hospitality.

HARTA

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To Start

- Haggis Bon Bons**
handcrafted, golden-fried haggis spheres,
paired with a velvety whisky-infused aioli

9.00
- Miso Butter Garlic Prawns**
succulent prawns sautéed in miso-infused butter with
aromatic garlic, served with warm artisan bread for dipping GF

13.00
- Hasselback Potatoes**
crisp, golden potatoes served with coconut yoghurt,
fragrant cumin, and a sprinkle of dukkah GF PB

10.00
- Soup of the Day**
chef's daily creation, served with freshly baked bread GF PB

9.00
- Traditional Cullen Skink**
traditional Scottish smoked haddock chowder,
creamy and comforting, served with rustic bread GF

12.00

Main Dishes

- Pan-Fried Salmon**
tender salmon fillet in a fragrant saffron sauce,
accompanied by a charred grill broccoli
and tomato salad GF

24.00
- Charred Grill Lamb**
succulent lamb, marinated with aromatic herbs,
flame-grilled for a smoky finish, served with
chimichurri sauce and herb mashed GF

26.00
- Grilled Sea Bass**
marinated in a savoury blend of Marmite, soy,
and maple, paired with yuzu & wasabi pickled
cucumber, toasted sesame crème fraîche,
tender broccoli and braised potatoes

22.00
- Butter Chicken**
creamy, spiced butter chicken served with
warm naan bread, fragrant basmati rice,
and crispy poppadum GF

25.00
- Truffle Tagliatelle**
tagliatelle in a rich Parmesan cream sauce,
served with sautéed mushrooms V

22.00

Desserts

- Gin and Meringue Symphony**
vanilla sponge soaked in local Scottish Gin
and served with meringue & fresh berry

8.00
- Mist Over the Cuillin**
a reimagined tiramisu layered with coffee liquor
espresso-soaked sponge, lemon-zested mascarpone
mousse, and cocoa soil and a swirl of berry compote.
A tribute to the Highlands in every bite

8.00

ALLERGEN and DIETARY REQUIREMENTS
We advise you to speak to a member of staff if you have any food allergies.
All options with GF, V or PB are available when requested. Full allergen information is available on request.

V suitable for vegetarians • GF Gluten Free • PB Plant Based suitable for vegan diet

Service Charge: A discretionary 12% service charge will be added to your bill. All service charge goes directly to our team.