



Stay, feast and raise a dram in
the heart of the Cuillin

Bar Menu



Finalist
Whisky Bar of The Year

We've paired each dish with a recommended whisky dram to enrich your dining experience.

Starters

Soup of the Day V GF PB DF £8
Ask our staff for today's freshly made soup, served with sourdough bread

Haggis Bon-Bon £9
Traditional haggis bites served with brandy pepper sauce
Pairing Dram: *Talisker 10 – the definitive partner for haggis and pepper sauce*

Miso Butter Garlic Prawns DF £13
Juicy prawns soaked in yuzu kombucha, served with sourdough bread
Pairing Dram: *Glenglassaugh 12 – gentle smoke and honeyed sweetness enhance the miso and garlic*

Calamari £9
Crispy fried calamari served with garlic aioli
Pairing Dram: *Tobermory 12 – bright, coastal and ideal for fried seafood*

Nachos Chips V GF PB DF £8
Crispy tortilla chips served with guacamole, salsa, and warm cheese sauce
Pairing Dram: *Arran Barrel Reserve – fresh, fruity notes that complement cheese, salsa, and guacamole*

Cheese Croquettes V £10
Golden-fried cheese croquettes served with gochujang ketchup and French onion dip
Pairing Dram: *Bunnababhain 12 – rich, nutty and perfect with deep cheese flavours*

In-House Pickled Olives V GF PB DF £6
Marinated in fennel, garlic, and rosemary for a fragrant and zesty bite
Pairing Dram: *Talisker Storm – briny, peppery notes enhance the olives*

Onion Rings V PB DF £6
Served with garlic aioli
Pairing Dram: *Clydeside Stobcross – mellow sweetness pairs with the jerk spice*

Smoked Salmon & Pink Pepper Cream Cheese £10
Served on brioche toast with rocket salad and saffron caviar

Pairing Dram: *Talisker Port Ruighe – rich berry smoke and coastal sweetness beautifully complement the salmon and saffron*

Cullen Skink GF £12
Traditional Scottish smoked haddock chowder with leeks and potatoes, served with sourdough bread
Pairing Dram: *Highland Park 12 – gentle smoke, heather honey and coastal character beautifully support the creamy smoked haddock*

Falafel Bites V GF PB £8
Crispy golden falafel bites made from seasoned chickpeas and fresh herbs, lightly fried to perfection. Served warm with a side of creamy houmous
Pairing Dram: *Glenkinchie 12 – fresh and floral for plant-based spices*

Koji Butter Garlic Brioche £7
Soft brioche brushed with koji butter and garlic, served with rocket salad
Pairing Dram: *Tobermory 12 – buttery, malty richness matches the brioche*

Koji 3-Cheese Butter Garlic Brioche £8
A rich mix of cheeses baked on garlic brioche, served with rocket salad
Pairing Dram: *Raasay The Draam – gentle peat balances strong, savoury cheese*

Plain Chips £6
Crispy chips served with garlic aioli
Pairing Dram: *Glenfiddich 12 – simple, clean and approachable*

Chips & Cheese £8
Chips loaded with melted cheese and garlic aioli
Pairing Dram: *Talisker 10 – sweet smoke and honey-like malt suit cheese*

Guests ordering alcohol may be asked to provide proof of age.

Thank you for your understanding and kindness toward our team, they're here to look after you.

Mains

Chicken Wings ^{DF} £17

Tossed in your choice of sauce, served with pickled gherkins and slaw

Sauce options:

• Gochujang Ketchup • Hot Honey • Plain

Pairing Dram: Ledaig 10 – bold island smoke takes on any wing flavour

Highland Beef Burger ^{GF DF} £19

Juicy beef patty served with chips, onion rings, garlic aioli, and bacon jam

Pairing Dram: Torabhaig Allt Gleann – structured peat complements beef and bacon jam

Venison Stew £23

Slow-cooked venison with roasted potatoes, cabbage pickle, and tender stem broccoli

Pairing Dram: Lagavulin 16 – deep, smoky intensity for game

Scottish Stovies £18

Traditional beef and potato stew, served with oatcakes

Pairing Dram: Talisker Skye – warming spice and coastal notes enrich the classic dish

Butter Chicken (Balti Style) ^{GF} £19

Rich tomato and butter curry served with garlic naan, basmati rice, and poppadum

Add Poppadum 50p • Add Garlic Naan £1

Pairing Dram: Arran Sauternes Cask Finish – honeyed richness and dessert-wine sweetness beautifully complement the creamy tomato curry and warm spices

Fish & Chips ^{GF DF} £19

Beer-battered haddock served with mushy peas and tartar sauce

Pairing Dram: Arran 10 Year Old – bright citrus and gentle coastal freshness pair beautifully with crisp batter and flaky haddock

Grilled Seabass £22

Marinated in Marmite Soya Maple Served with asparagus, roasted potato, pickle, and crème fraiche

Pairing Dram: Lochlea Our Barley – honeyed, gentle whisky for delicate, sweet fish

Cullen Skink ^{GF} £17

Traditional Scottish smoked haddock chowder with leeks and potatoes, served with sourdough bread

Pairing Dram: Oban 14 Year Old – iconic coastal whisky, superb with smoked haddock and cream

Rajma Chawal ^{V GF PB} £17

Red kidney bean curry with basmati rice, garlic naan, and poppadum

Add Poppadum 50p • Add Garlic Naan £1

Pairing Dram: GlenAllachie 12 – sherried complexity supports tomato and spice

Vegetable Lasagne ^{V PB} £17

Layered vegetables, béchamel, and pasta, served with salad

Pairing Dram: Deanston Virgin Oak – oak spice and vanilla match roasted vegetables

Sandwiches (served with French onion dip & chips)

Double Decker Cheese Raclette Sandwich ^V £16

Layers of melted raclette, mozzarella, and cheddar stacked between toasted bread, peppers and onions

Add Ham £2 • Add Tuna £2

Pairing Dram: Arran Barrel Reserve – bright and fruity to lift spice and cheese

Pastrami (Beef) Sandwich £19

Warm Pastrami layered with cheddar, mustard and pickle onion in focaccia

Pairing Dram: Bunnahabhain 12 – savoury richness meets cured pastrami

Children's Menu *(all £8)*

Fish Goujons ^{GF}

Battered haddock served with chips and tartar sauce

Chicken Bites ^{GF DF}

Crispy chicken bites with chips

Cheese Sauce Pasta ^V

Creamy pasta in cheese sauce

Focaccia Pizza Melt ^V

Toasted focaccia with tomato sauce, melted cheese, served with chips

Vegetable Fingers ^V

Golden breaded vegetable fingers made with mixed seasonal vegetables, served with chips

Desserts *(all £8)*

Please ask our team for today's freshly made dessert selection

Ice Cream

£5

The perfect sweet treat to finish your meal

Your choice of: • *Vanilla* • *Chocolate* • *Caramel*

Espresso Martini

£10

Your choice of:

• *Classic* • *Arran Gold* • *North Point Spiced Rum*

The Spirit of Seumas'

Beneath the Red and Black Cuillin, where weather sweeps across the ridge and rivers run dark with peat, Seumas' Bar stands as a gathering place for those drawn to Skye's wild heart.

Built in 1987 as an extension to the original inn at Sligachan, the bar was named after the previous owner's loyal dog, Seumas', a familiar and much-loved figure in the glen. Steady and welcoming, as loyal as the mountains themselves, his name came to represent warmth, hospitality and good company at the foot of the Cuillin.

Seumas Bar soon became the island's refuge when Atlantic rain rolled in, a place to dry boots by the fire, restore spirits, and share a dram after a day on the ridge.

You sit in Glen Sligachan, the great valley carved by ancient ice, where the Cuillin rise sharply on either side and the River Sligachan winds its way through dark, peat-stained waters toward the sea. For generations, this glen has been the starting point for climbers tackling the ridge. Plans were made here, victories celebrated, and stories carried long into the night.

One of the most remarkable local tales is that of Gurkha soldier Harkabir Thapa, who in 1899 ran from the Sligachan Inn to the summit of Glamaig and back in around 55 minutes, a feat that became legend and inspired the hill race still run today. One imagines a well-earned dram waiting at journey's end.

The spirit of Seumas' is inseparable from its surroundings. Water flowing from the Cuillin, fed by Skye's Atlantic rains, carries the peat-rich character that shapes the island's whiskies, smoky, elemental and enduring.

Local folklore tells of nearby Allt Dearg, the "Red Burn." Dip your face into its waters for seven seconds, it is said, and you will be granted eternal beauty. Many have tried. Most return instead for something stronger.

Today, Seumas' Bar remains a meeting place for walkers, climbers, locals and travellers alike. Whether you favour a bold island malt or a smooth Highland dram, the spirit of this house is best experienced in a glass.

Ask our team about this week's featured drams or whisky flights.

Mar a sheasas na beanntan gu sìorraidh, gum mair blàths na deoch agus càirdeas an taighe seo.

As the mountains stand eternal, may the warmth of the dram and the friendship of this house endure.



SLIGACHAN
HEBRIDEAN HOTELS

ALLERGEN & DIETARY REQUIREMENTS

All our dishes are prepared in an environment where allergens are present. If you have any allergies, intolerances, or specific dietary requirements, please inform a member of Seumas' Team before ordering.

Menu items marked GF, V, or PB can be prepared accordingly upon request. DF options are available where possible.

Full allergen information is available on request.

^V Vegetarian ^{GF} Gluten Free ^{PB} Plant Based ^{DF} Dairy Free

A discretionary 12.5% service charge will be added to your bill. All prices are in pounds sterling and include VAT at the prevailing rate. All service charges go directly to our dedicated team members.