SLIGACHAN
HEBRIDEAN HOTELS
ISLE OF SKYE

01478 650 204 | sligachan.co.uk
reservations@hebrideanhotels-sligachan.co.uk
Sligachan Hotel, Sligachan, Isle of Skye, IV47 8SW



HARTA

RESTAURANT

Menu

Welcome to Sligachan Hotel

Nestled at the foot of the majestic Red and Black Cuillins, Sligachan has long stood as a gateway to Skye's wilderness, and as a lasting symbol of adventure.

The original inn, once perched at the head of Loch Sligachan, was bypassed when the new road was built, leading to the construction of the Sligachan Hotel in the 1830s, right here, where you sit today.

By the late 19th century, Sligachan had become a beacon for climbers and explorers, earning its reputation as the rock-climbing heart of the British Isles. Its walls have echoed with the stories of legendary mountaineers, adventurers, and even members of the historic Everest expeditions.

Among its most enduring tales is that of Harkabir Thapa, who in 1899 ran barefoot from the Sligachan Hotel to the summit of Glamaig and back, an astonishing feat completed in just 55 minutes.

His record stood for over a century until Finlay Wild broke it in 2018 with a remarkable time of 44 minutes and 22 seconds.

Today, Sligachan remains steeped in history, a place where the spirit of exploration lives on. Its story is intertwined with the landscape itself, from the pure waters that flow from the Cuillin range to the locally brewed ales and fine whiskies they inspire. Legend has it that if you dip your face in the nearby Allt Dearg stream for seven seconds, you'll be granted eternal beauty.

From climbers to storytellers, wanderers to dreamers, Sligachan has always welcomed those who seek the extraordinary, and continues to do so today.

So, as you enjoy your meal surrounded by the timeless beauty of Skye, take a moment to reflect on where you are: a place where legends were born and where anything remains possible.

ALLERGEN & DIETARY REQUIREMENTS

Please inform a member of our team of any allergies, intolerances or dietary requirements before placing your order. Not all ingredients are listed on the menu and, whilst every effort is made to avoid cross-contamination, we cannot guarantee that our dishes are allergen-free. Full allergen information is available on request.

Ce Celery	C Crustaceans	E Eggs	F Fish	G Gluten
L Lupin	M Milk	Mo Molluscs	Mu Mustard	P Peanuts
S Sesame	So Soya	Su Sulphites	TN Tree Nuts	

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.

Starters

Soup of the Day Ce G — 6.99
Freshly prepared homemade soup, served with sourdough bread.

Cullen Skink M F Ce G Su — 8.99
Traditional Scottish soup made with smoked haddock, potatoes and leeks, served with toasted brioche bread.

Pork Belly Mu G So — 8.99
Slow-cooked sage pork belly glazed with teriyaki sauce, served with a fresh green salad.

Smoked Salmon M E F G Mo — 7.99
Smoked salmon served on toasted brioche with pepper cream cheese and saffron velouté, finished with caviar, pickled onion and toasted togarashi.

Haggis Bon Bons G E M So — 6.99
Crispy haggis bon bons served with three-barrel pepper jus.

Mains

Meat of the Day — 21.99
Slow cooked meat of the day served with fries, seasonal greens, salsa and red wine jus.

Prawn & Chorizo Linguine M Mo E C — 18.99
Linguine with succulent prawns and chorizo in a rich, aromatic sauce.

Pomodoro Linguine M G — 14.99
Linguine tossed in a rich tomato and herb Pomodoro sauce.

Fish & Chips E F G — 14.99
Crispy battered fish served with butter garlic edamame and golden chips.

Chicken Schnitzel M G — 15.99
Crispy fried chicken topped with rich tomato sauce and creamy béchamel, baked until golden and served with seasonal salad.

Dessert

Dessert of the Day — 6.99
Please ask your server for today's dessert.

Ice Cream M — 3.99
Please ask your server for today's selection.

PLEASE ASK ABOUT OUR SELECTION OF BAR SNACKS AND SWEET TREATS

SEE OUR DAILY SPECIAL BOARD

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