

bar menu



Seumas' Bar Snacks:

Haggis Fritters

8.00

Falafel Bites 🙉

8.00

Halloumi Fries with chilli jam or salsa 🗸

8.00

Calamari served with lemon mayo

8.00

Smoked Salmon served with cream cheese

8.00

Vegan Haggis served with salsa 🙉

8.00

Soup of the Day

served with warm sourdouah bread and butter v (gluten free bread option available) @

8.00

Cullen Skink

served with warm sourdough bread and butter (gluten free bread option available) @

12.00

Children's Menu:

8.00 each

Mini Pizza • Chicken Strips Mini Beef Burger • Pastan Sauce all served with fries and ketchup

Salads:

Tuna Salad • Ham & Cheese • Ploughman's Salad

all with served with pickle

16.00 each

Legumes Salad

a vegan Ploughman's salad, served with chutney and pickle 🙉

14.00

Sides:

5.00 each

Garlic Bread Chips n Cheese

Cheesy Garlic Bread Mixed Leaf Salad

Cajun Fries **Onion Rings**

Dessert:

Please see our Specials Board for today's tempting selection.

ALLERGEN and DIETARY REQUIREMENTS



Main Dishes:

Seumas' Scottish Stovies

tender steak lorne sausage simmered in rich onion gravy, served with potatoes @

15.00

Crunchy Fried Marinated Chicken

served with chunky fries and homemade coleslaw

16.00

Seumas' Smoked Cheese-Burger

served in a pretzel bun, with in-house burger sauce and chunky fries

18.00

Upgrade your burger to Seumas' Deluxe add bacon or onion rings

2.50 per item

Seumas' Doubler add an extra burger

26.00

Haggis, Neeps & Tatties served in a whisky sauce

16.00

Venison Stew

served with mustard mash and spiced red cabbage @

22.00

Chicken Karahi

served with basmati rice (spiced to your liking) @

17.00

Fresh Local Haddock & Chips

with freshly made tartar sauce and minty mushy peas @

18.00

Salmon Mornay

served with crushed potatoes and seasonal greens @

22.00

Vegetarian Lasagne

served with salad V

(vegan option with Ragu available) 🙉

15.00

Vegan Penang

served with basmati rice 🙉

15.00

Seumas' Bar Sandwiches:

all served with chunky fries

Chicken & Mozzarella Ciabatta

served with tomato, basil and red pesto mayo

17.00

BBQ Beef Brisket

with pickled puree of beetroot

18.00

Vegan Falafel Burger

served with salsa, guacamole 🙉

15.00

Tuna Bloomer

served with in-house pickle and lemon mayo

16.00

Tuna Melt

with smoked cheese

16.00

Honey Roast Ham & Smoked Cheese

with mustard mayo

All sandwiches are available, where possible, in a gluten free bread if requested GF



Nestled at the foot of the majestic Red and Black Cuillins, Sligachan has long been a gateway to Skye's wilderness and an enduring symbol of adventure. The original inn, located at the head of Loch Sligachan, was bypassed with the completion of a road, leading to the construction of the Sligachan Hotel in the 1830s - the very spot where you sit today.

By the late 19th century, Sligachan had become a beacon for climbers, earning its reputation as the rock-climbing centre of the British Isles. Its walls have echoed with tales of legendary mountaineers and adventurers, including members of the historic Everest expeditions. One enduring story is that of Harkabir Thapa, who, in 1899, ran barefoot to the summit of Glamaig and back in an astonishing 1 hour and 45 minutes, later shattering his own record.

The Sligachan Hotel remains steeped in history, offering a window into a bygone era of exploration. It also owes much to its pristine water source - the rivers flowing from the Cuillin range, fed by Skye's abundant rainfall. This pure, peaty water not only nourishes the land but also forms the heart of the locally brewed ales and fine whiskies served here. According to folklore, the waters near Sligachan hold a magical quality: it's said that if you dip your face into the nearby Allt Dearg for seven seconds, you'll be granted eternal beauty.

From climbers to storytellers, Sligachan has welcomed all who seek the extraordinary - and continues to do so today. So, as you enjoy your breakfast this morning, surrounded by the timeless beauty of Skye, remember - anything is possible.