



SLIGACHAN

HEBRIDEAN HOTELS

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

R E S T A U R A N T

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HARTA

RESTAURANT

To Start

Crayfish Tails
sourced in Scottish waters, soaked in lime juice,
served with crunchy salad and lemon mayo **GF** **DF**
14.95

Sharing Platter for Two
a selection of seasonal Scottish cured meats and cheeses **GF**
25.95

Scottish Scallops
placed on a bed of pea purée, with Stornoway black pudding **DF**
15.95

Freshly Baked Rosemary and Olive Bread
served with olives and oil **V** **DF**
11.95

Traditional Cullen Skink
served with lightly toasted sourdough bread
(*gluten free bread option available*) **GF**
14.95

Soup of the Day
served with lightly toasted sourdough bread
(*gluten free bread option available*) **GF**
10.95

Chorizo–Infused King Prawns
served with a chilli and red pesto sauce **DF**
14.95

Main Dishes

King Prawn, Squid & Chorizo Linguine
29.95
with an option of half lobster **DF**
19.95

8oz Rib–Eye Steak
served with chunky triple cooked fries,
your choice of sauce and cooked to your own
preference; rare, medium or well done
38.95

Supreme of Chicken on Herb Crushed Potatoes,
served with salted greens and whisky sauce
32.95

Sea Bass Risotto
cooked in seafood stock and served
with parmesan and truffle oil
36.95

Crayfish Tails
sourced in Scottish waters, soaked in lime juice
with smoked salmon and crème fraiche
served on crunchy salad and lemon mayo **DF**
34.95

Rump of Lamb on Herb Butter Potatoes
served with seasoned vegetables and red wine jus **DF**
36.95

Vegan Based Pea or Mushroom Risotto
prepared with in–house vegetable stock **PB** **DF**
27.95

Desserts

Cake Selection of the Day
with Chantilly cream
9.95

Ice Cream Selection of the Day
8.95

Sorbet
7.50

Cheeseboard all Scottish Selection
served with crackers and biscuits
14.95 pp

ALLERGEN and DIETARY REQUIREMENTS
All options with GF, V or PB are available when requested; DF available were possible.
We advise you to speak to a member of staff if you have any food allergies. Full allergen information is available on request.
V suitable for vegetarians • **GF** Gluten Free • **PB** Plant Based suitable for vegan diet • **DF** Dairy Free