

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 siorraidh, 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.



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



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.
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.

- 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.



“Locally sourced where possible”



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

Starters

Soup of the Day Ce Su £7
Please ask your server about today's freshly prepared soup, served with warm sourdough bread

Falafel Bites S £8
Golden falafel bites made from seasoned chickpeas and fresh herbs, served on a bed of creamy hummus with fresh salsa
Whisky Pairing: *Glenkinchie 12-Year-Old – fresh and floral with subtle spice*

Nachos M £9
Crispy tortilla chips topped with warm cheese sauce and Parmesan, served with guacamole and salsa
Whisky Pairing: *Arran Barrel Reserve – bright fruit notes pair perfectly with cheese and salsa*

Panko-Crusted Camembert G M £9
Golden-fried Camembert croquettes served with plum and cranberry chutney
Whisky Pairing: *Bunnahabhain 12-Year-Old – rich, nutty character complements deep cheese flavours*

Haggis Bon-Bon G £9
Scottish Classic haggis bon bons in a golden crispy crumb, served with a rich brandy peppercorn sauce
Whisky Pairing: *Talisker 10-Year-Old – the definitive partner for haggis and pepper sauce*

Chicken Wings E G £13
Crispy chicken wings tossed in your choice of sauce, served with chips and homemade coleslaw
Sauce options:
• BBQ • Hot Honey • Plain
Whisky Pairing: *Ledaig 10-Year-Old – bold island smoke complements every wing flavour*

Oven-Roasted Hake F M £11
Oven-roasted hake served with a velvety parsley sauce and sautéed kale
Whisky Pairing: *Tobermory 12-Year-Old – bright coastal notes pair perfectly with fresh seafood*

Miso Butter Garlic Prawns C G M So Su £13
Succulent prawns marinated in yuzu kombucha and finished in miso garlic butter, served with sourdough bread
Whisky Pairing: *Glenglassaugh 12-Year-Old – gentle smoke and honeyed sweetness enhance the miso and garlic*

Smoked Salmon & Pink Pepper Cream Cheese E F G M No £10
Scottish smoked salmon and pink pepper cream cheese served on toasted brioche with rocket salad, Parmesan and saffron caviar garnish
Whisky Pairing: *Talisker Port Ruighe – rich berry smoke and coastal sweetness beautifully complement the salmon and saffron*

Mains

Highland Cheeseburger E G M £19
Prime beef burger topped with melted cheese, bacon jam and crispy onion rings, served with chips and garlic aioli
Whisky Pairing: *Tòrabhaig Allt Gleann – structured peat and spice pair beautifully with beef and bacon*

Venison Stew Ce G So £23
Slow-cooked Highland venison served with roast potatoes, pickled cabbage and tender stem broccoli
Whisky Pairing: *Lagavulin 16-Year-Old – deep smoky intensity complements rich game flavours*

Highland Beef & Raasay Whisky Pie Ce G Su £22
Slow-braised Highland beef simmered in Raasay Whisky and rich stock with root vegetables, topped with golden puff pastry and served with roast potatoes and seasonal greens
Whisky Pairing: *Talisker Skye – warming spice and coastal notes enrich this Scottish classic*

Butter Chicken (Balti Style) G L M Mu £19
A rich and creamy tomato butter curry served with garlic naan, basmati rice, poppadom and mango chutney
Sauce options:
• Medium • Hot
Add Poppadum 50p • Add Garlic Naan £1
Whisky Pairing: *Arran Sauternes Cask Finish – honeyed richness beautifully complements the creamy curry.*

Grilled Seabass Ce F G L M Mu S So Su £22
Grilled seabass marinated in Marmite, soya and maple glaze, served with asparagus, roasted potatoes, pickles and crème fraîche
Whisky Pairing: *Lochlea Our Barley – honeyed sweetness complements the savoury glaze*

Ask your server about our Whisky bottle and Flight of the week.

CHALLENGE 25
We operate a Challenge 25 policy. If you appear under the age of 25, you may be asked to provide valid photographic ID when purchasing alcohol.
Please be kind to our team and have your ID ready if requested. They are simply following the law.

Cullen Skink Ce F G M Su £17
Scottish Classic smoked haddock chowder with potatoes and leeks, served with warm sourdough bread
Whisky Pairing: *Oban 14 Year Old – a classic coastal whisky and a natural match for smoked haddock*

Fish & Chips E F G £19
Battered haddock served with mushy peas and tartar sauce
Whisky Pairing: *Arran 10-Year-Old – citrus freshness balances the crisp batter and delicate fish*

Rajma Chawal G Mu £18
Traditional North Indian red kidney bean curry served with basmati rice, garlic naan, poppadom and mango chutney
Add extra Poppadum 50p • Add extra Garlic Naan £1
Whisky Pairing: *GlenAllachie 12-Year-Old – rich sherry notes complement tomato and spice*

Vegetable Lasagne G M £18
Layers of roasted vegetables in a rustic marinara sauce, topped with béchamel and melted cheese, served with mixed salad and Parmesan
Whisky Pairing: *Deanston Virgin Oak – vanilla and gentle oak spice complement roasted vegetables*

Truffle Mushroom Pasta G E M £16
Creamy Tagliatelle Pasta infused with truffle oil, wild mushrooms and aged Parmesan, finished with fresh herbs and butter
Add chicken £3
Whisky Pairing: *Deanston 12-Year-Old – honeyed malt, orchard fruit and gentle oak complement the earthy mushrooms and rich truffle flavours*
or
Glencadam 10-Year-Old – light, floral and buttery, ideal if adding chicken

Children’s Menu (all £8)

Fish Goujons E F G
Battered haddock goujons served with tartar sauce

Beef Slider E G M
Mini beef burger served in a soft brioche bun with lettuce and mayonnaise

All children's meals served with chips

Chicken Bites G So
Golden crispy chicken bites

Cheese Pasta G M
Creamy pasta in a rich cheese sauce

Desserts

Ice Cream G M £5
Choose from today's selection of ice cream flavours, served as three scoops with a wafer cone
Add sauce: chocolate or toffee 50p

Dessert of the Day £8
Please ask your server about today's dessert selection