

WELCOME TO KYLESKU HOTEL

Originally opened as a small Inn in the 1680's, we sit at the centre of Scotland's first Global Geopark on the edge of Loch Glendhu and Loch Glencoul around the corner where X-craft miniature submarines were stationed and trained from 1943 during WWII. The hotel has become a much-loved stopover for generations of Highland travellers.



Our ethos here is simple; make the most of the wonderful local larder on our doorstep - responsibly. We are especially passionate about our seafood and are lucky to have exceptional produce that couldn't be more local. You may see the fishing boats landing on the slipway at the end of the jetty while you dine.

Our Scallops are hand-dived below the bridge and further along the coast, our Mussels are rope-grown in the clean waters within Glendhu and Loch Glencoul - you can see them from the hotel, and our Lobsters and Langoustines are similarly local. The fish we serve all comes from Scottish coastal waters, and is variously landed at either Kylesku, Kinlochbervie, Scrabster, Ullapool or along the northeast coast.

The local produce that we use could not be fresher. Using local fisherman such as Darren Mackay, our neighbour who single-handedly fishes on the Loch in front of the hotel for Langoustine, or John Ross who owns the Mussel farm across from the hotel, we talk about 'food metres' rather than 'food miles'! True freshness and local produce simply could not be any closer; our larder is just bursting with the glorious flavours of the Highlands of our beautiful country, and the seas that wash our shores.

We very much hope you will enjoy and look forward to welcoming you back!

Grant Mercer
Head chef

Leigh O'Donoghue
General Manager





SEASONAL - LOCAL - SUSTAINABLE

Our ethos at Kylesku Hotel is to make the most of the wonderful local larder on our doorstep. Sustainable produce is a priority, and we work hand-in-hand with our suppliers to bring high quality, fresh, local ingredients to the table.

Kylesku is lucky to have Loch Glendhu on the doorstep and amazing fishermen, crofters and producers who provide outstanding local seafood, meats, fruits and vegetables for our kitchen. Shellfish straight off the boat, pigs that run on the beach, foraged herbs from the hill – ingredients really don't get more local!

We're especially passionate about seafood, and are lucky to have exceptional seafood that couldn't be more local. Our lobsters, langoustines, crabs and spineys are creel caught and fished in the waters surrounding the hotel and the marine protected areas of the Summer Isles.

You may see the fishing boats landing on the slipway out front.

Our scallops are hand-dived just along the coast. The mussels are rope-grown in the clean waters within Loch Glendhu and Loch Glencoul – you can see them from the hotel. The fish we serve comes from Scottish coastal waters, and is landed at either Kinlochbervie, Scrabster, or the northeast coast.



TO START

Kylesku Fish Chowder (GFA)	£11.00
Vegan Soup of the Day (Ve) (GFA)	£9.00
Crab Salad (GF) Chili and Lime with Fresh Apple and Rocket	£12.00
Smoked Steelhead Trout Tartar (GFA) With Caperberries, Seaweed Butter and Highland Oatcakes	£15.00
Loch Dubh Mussels (GFA) In White Wine and Garlic Cream	£14.50
Rumbledethumps (V) Potato Cake with Carrots, Cabbage, and Cheddar Cheese with a Cherry Tomato Sauce	£12.00
Wild Mushroom and Truffle Pâté (V) (GFA) Served with Rosemary Croutons	£12.00



(Ve) - Vegan (V) - Vegetarian (GF) - Gluten Free (GFA) - Gluten Free Available

Allergens and Alternatives: please inform your server of any allergies or dietary requirements that you have.
We can also offer alternatives on some of our menu items. Please just ask!



OUR SEAFOOD

Our award-winning Restaurant & Deck here at Kylesku are famed afar for the quality of our locally caught, cold water seafood. As our catch is the very freshest, prices change daily subject to availability, the weather and the time of year.

Local Hand Dived Scallops GF *3 or 6*

With Samphire, Shallots, and a Black Pudding Crumb

Oysters GF *6, 9 or 12*

With Shallot Vinegarette, Lemon & Tabasco®

A 'Gallows' of hot locally caught Langoustines GFA *6, 9 or 12*

Served with Lemon and Garlic Butter

Cold Poached Langoustine GF *6, 9 or 12*

Served with House Salad

The Kylesku Cold Fruits De Mer Platter GFA *for 2 or 4*

All the very freshest local catch for 2 or 4

West Coast Lobster GF *Half or Whole*

Served hot with Garlic Butter and French Fries

Served cold with Mayonnaise and House Salad

All Market Price

Please ask your server for today's selection and prices.



Ve - Vegan V - Vegetarian GF - Gluten Free GFA - Gluten Free Available

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MOUSE MACPHERSON

1940 – 1986

Wildlife by Mouse is a celebration of nature through the remarkable paintings of wildlife artist, Mouse Macpherson.

Mouse's paintings make the natural world come alive. Her meticulous botanical studies are exquisite in their detail – from hedgerow berries to natural grasses and the wildflowers of meadows and fens, through to luscious portraits of garden flowers. Rich in colour, Mouse's paintings lift the lid on the hidden world of plants.

Her studies of animals, birds, and fish reveal her deep empathy for living creatures. Each subject is imbued with character and sparkles with life. Through her brushstrokes, rock pools filled with starfish, crabs, shrimps, and sea kelp come to life.

At 15 she left school to attend art classes with Cavendish Morton, an influential local artist who taught her the skills of drawing and painting. In 1957 Mouse had an oil painting entitled "Winter – a still Life" selected to hang in the Royal Academy. She was just 16, the youngest artist since Turner to exhibit at the Summer Exhibition.

At Kyelsku Hotel, we are delighted to be working in conjunction with Mouse's Daughters, Kate and Louie and to bring the work of this exceptional artist to your attention. Cards of her images are available for purchase as are prints online at wildlifebymouse.com.

We hope that you enjoy her beautiful images throughout our menu.





THE MOUNTAINS AND LOCHS OF ASSYNT

Assynt is one of the most spectacular areas of Scotland, and is perfect for walking, wildlife, boating, beaches and refreshing your soul. You'll find Assynt right in the heart of the Northwest Scotland UNESCO Geopark – a magical landscape of breath-taking beauty. We're also part of the North Coast 500.



THE GREAT OUTDOORS

The northwest of Scotland is fantastic for hillwalking, hiking and blowing your cobwebs away. With breath-taking mountain, loch and coastal walks, it's a paradise for walkers and hikers of all ages and abilities. Relax on gentle beach walks, conquer a Munro or Corbett, or tackle the Sutherland, Cape Wrath or Scottish National Trail!

Want to go mountain biking, fishing, cycling, walking, golf or horse riding on a beach in Scotland? The northwest Highlands is fantastic for sports fans and adventurers of all ages. And there's always something new to try, whether kayaking, caving or paddleboarding. Activities and sports right from Kylesku Hotel include boating, running, hiking, diving, cycling and paddleboarding.



MAIN DISHES

Steelhead Trout (GF) £24.00

Purple Carrots, Chard, New Potatoes with Herb and Caper Butter

Fillet of Halibut (GF) £32.00

Celeriac Fondants, Saffron, Mussel Cream Sauce and Spinach

Sea Bass (GF) £26.00

Baked Jerusalem Artichokes, Cherry Tomatoes, and Samphire Ragu

Breaded or Battered Haddock (GFA) £19.00

Black Isle Brewery Beer Battered or Panko Breadcrumbed,
Chips and Pea and Mint Mash or French Fries

Loch Dubh Mussels (GFA) £24.00

In White Wine and Garlic Cream, and served with French Fries

Venison Haunch (GF) £28.00

Dauphinoise Potatoes, Heritage Carrots and Juniper Jus

Ribeye or Sirloin Steak (8oz) (GF) £29.00 or £32.00

Marinated in Herbs and Garlic, served with Chips, Garlic Mushrooms
and Confit Tomatoes

Make It Surf & Turf by adding 2 Langoustines £8.50

Miso Bowl (Ve) (GF) £18.00

Roast Aubergine with Garlic Greens and Jerusalem Artichokes

Beetroot and Apple Terrine (V) (GF) £18.00

Goat's Cheese Mousse, Toasted Walnut and Fresse Salad

SIDE DISHES

Kylesku House Salad

Green Beans

Chunky Chips

Green Salad

Tender stem Broccoli

New Potatoes

Garlic Greens

French Fries

Side dishes are £5.00 each



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DESSERTS & CHEESE

Sticky Toffee Pudding Butterscotch Sauce with Tablet Ice-Cream	£9.00
Cranachan Panna Cotta With Raspberry and Whisky Coulis and Oat Crumb	£9.00
Peanut Butter Cheesecake With Nut Brittle	£9.00
Earl Grey Infused Chocolate Mousse (GF) Spiced Cherries, Chantilly Cream and a Chocolate Tuille	£9.00
Selection of Isle of Arran Ice Creams (GF)	£7.50
A Trio of Highland Fine Cheeses from Tain (GFA)	£14.00

TEAS & INFUSIONS

Breakfast Tea / Earl Grey / Rooibos / Peppermint
Oolong / Green Tea / Chamomile
A Selection of Fruit Teas
All £4.00



COFFEES

Flat White / Americano / Latte / Cappuccino
Espresso / Double Espresso / Macchiato
All £4.00

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OUR SUPPLIERS

WILLIAMSON'S FRUIT & VEGETABLES, INVERNESS

Williamson Foodservice is a family owned and operated business based in Inverness with depots in Stornoway and Glasgow. Established over 60 years ago, they provide the best fresh vegetables around the north coast. They partner with local Highland business to ensure that produce can get to even the most remote locations.

FISH & SHELLFISH

All our Langoustine, squat lobsters and brown crabs are landed by our neighbour who has been fishing these waters sustainably for over 30 years.

Our mussels are the freshest in the area and sourced from Loch Laxford Shellfish.

Being so close to the source and relying on the freshest possible produce, means we are sometimes at the mercy of the weather and seasons therefore may not have certain shellfish available. We hope you can appreciate this is the nature of having the freshest seafood and the shortest possible supply chains.

HIGHLAND FINE CHEESES, TAIN

This family business is run by Rory Stone. Their award-winning factory produces the crowdie which is the basis of the cheeses they produce in Tain. The milk comes from three herds of cattle, two from further north at Sibster and Thrumster near Wick, and the third from the Black Isle. The factory specialises in mould ripened cheeses. We serve Caboc, Strathdon Blue, Highland Brie and Blue Murder. The Stones always welcome in our Chefs as part of their Highland Coast induction to see the factory and try the cheeses.

ISLE OF ARRAN ICE CREAM, ARRAN

Arran Ice Cream is made by Arran Dairies, a 4th generation family run business, established on the island in 1978. They only use the milk produced by the dairy herds which graze on Arran's lush green pastures, giving their ice cream its distinctive creamy taste.

HIGHLAND COAST SCOTCH BEEF

All Highland Coast Scotch Beef comes from livestock that is both born and reared on family farms and crofts set among the remote and beautiful countryside in the far north of Scotland. The meat comes from carefully selected, grassfed herds and flocks, and can be traced to individual farms where centuries of traditional husbandry ensures the highest standards of animal welfare. The grazing pastures of the North Highlands grassland and heather covered ground give a unique flavour to the meat. Careful selection ensures the most tender beef is available all year round. Beef is dry aged using a traditional method for a minimum of 14 days. This concentrates the flavour in every cut, resulting in some of the finest-tasting Scotch beef available.

DM SEAFOODS, ULLAPOOL

We receive deliveries from Davie of DM Seafoods in Ullapool. Davie started over 20 years ago as a mobile fish monger and has strived to deliver the best, freshest seafood in the area. He hand selects the best fish straight from the boats in Ullapool harbour.



