



Madainn Mhath / Good Morning

FROM THE BUFFET

Fruit juice and fruit salad (v) (GF)

Breakfast cranachan – raspberries, toasted oats, yogurt, and honey (GF)

Muesli (GF) (v), granola (GF) (v) or cornflakes (GF) (v) with oat milk (v) or cow's milk

Chocolate nut granola (GF) (v) with yogurt

Brochan bread with salted Highland butter

Scottish cheeses – Orkney Cheddar and Blue Murder with oatcakes (GF)

Smoky carrot lox, cream cheese, capers, and dulse seaweed on tattie scones (v)

Seeded banana loaf

Double chocolate muffins

Caramel Brunsviger

TO ORDER

Oat milk porridge with red apple, coconut sugar, cinnamon, and toasted hazelnuts (v) (GF)

Our hens' eggs, poached and served with sourdough bread toast

Our hens' eggs, scrambled and served on Brochan bread toast

Toasts (v) including Brochan, wholewheat, and sourdough with jams and Roskhill marmalades (v)

(v) = vegan or can be adapted for vegan guests (GF) = gluten free or can be adapted

Today (29th April) the temperature will be between 11° and 14° C (with no rain expected)

High tide is at 07:55 and Low tide is at 14:38. Sunset is at 21:06



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WITH CAFFEINE

Skye roasted Nicaraguan Finca Los Altiplanos cafetiere/French press coffee

Scottish Breakfast black tea

Earl Grey tea

Green Tea with ginger, peach and pineapple

White Peony white tea

WITHOUT CAFFEINE

Skye roasted Rwandan Lala Salama cafetiere/French press coffee

Berry Hibiscus fruit infusion

Chamomile & Citrus herbal infusion

English Breakfast black tea

Hot Chocolate

Organic Mint herbal infusion

Organic Rooibos & Orange herbal infusion



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GLUTEN FREE MENU

Many items on our menu are likely to be suitable for guests following a gluten free diet. Where possible we will provide alternatives. We prepare all food in a kitchen which does use gluten products, but we try to avoid cross-contamination. We use oat products – a traditional Scottish ingredient. While these are delicious and naturally gluten free, they may not always be processed in gluten-free environments.

MADE AT ROSKHILL HOUSE

We bake all breads (except Gluten Free) and all cakes, pastries and tarts – using 100% regenerative flours.

Our 14 rescue hens provide most of the eggs we need.

We “smoke” the carrots, bake the granola, and make the vegan ricotta cheese.

We make the marmalades and blinis too. We forage for wild garlic – from just up the lane.

OUR SKYE SUPPLIERS

Coffee... Birch, Portree (17 miles from Roskhill)

Fruit... Highland Wholesale... Portree (17 miles)

Oatcakes... Skye Baking Co, Portree (17 miles)

Vegetables... West Coast Organics, Roag (1.4 miles)

Sea salt... Isle of Skye Sea Salt Company, Dunvegan (1.3 miles)

OUR SCOTTISH SUPPLIERS

Butter and cheese... Orkney Dairy (256 miles)

Cheese... Highland Fine Cheeses, Tain (133 miles)

Cheese... Connage Highland Dairy, Ardersier (131 miles)

General Provisions... Williamson Food Service, Inverness (and the Coop, Portree) (121 or 17 miles)

Seaweed... Mara, Leven (207 miles)

Tea... Shibui, Edinburgh (230 miles)



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