

Food and Drink Provenance

The Applecross Inn is proud to source, where possible, quality Scottish ingredients for its menu items, staying as 'local' as possible! To help achieve this we are favoured by our beautiful seaside location and great range of local suppliers. We are however sometimes hindered by our remoteness! Other factors such as seasonality and the weather can also affect the menu. To complement our dining menu, a range of Scottish drinks are also on offer. This commitment to Scottish produce, not only gives our customers a 'taste of Scotland' but helps support local producers and suppliers. In recognition of our efforts, we retained our Gold Green Tourism Award in 2014 and we were commended with the Visit Scotland 'Taste our Best' award in 2015. Please find more information about the sources of our main food and drink ingredients below.

Seafood

Our Prawns, Squat Lobsters, Lobsters and Crabs are creel caught in the Inner Sound of Raasay by two local fisherman, Ali and Donald. You may have met Ali as he works part time with us front of house too! We support his ethos of sustainable fishing for the future. Our smoked salmon is from the Torridon or the Applecross smokehouse. The smoked mackerel is landed in Peterhead and the rollmops are from Orkney. We only serve hand dived scallops and these have spent their lives between Kyle of Lochalsh and the Summer Isles. Our mussels can be from the Isle of Skye or Shetland and the oysters are from Isle of Skye or the Isle of Bute. The speciality white fish we serve, is officially landed and delivered from Buckie or Kinlochbervie, but may have swum past the Inn at some point!

Meats

The partially pastoral make-up of the local Applecross Estate make it ideal ground for Red Deer and Highland Cattle. We take advantage of this by sourcing our venison from the estate via our local gamekeeper Dave. Normally our beef is from Tom and Lesley Kilbride's Shetland cows in Cuaig. Our other typical Scottish fayre is sourced from around Scotland: Haggis and Black Pudding made by Grants of Speyside, Bacon and sausages from Moray-Shire, Beef an Steak from Aberdeenshire, Chicken from Grampian, Lamb and pork from Applecross, where possible, but otherwise from Aberdeenshire. Pigeon from the trees of Speyside, Our Head Chef Robert is also a crofter so is currently rearing sheep to lamb next year for the Inn!

Vegetables, Salad and Fruit

We buy Scottish vegetables, salad and fruit whenever possible. This is predominantly dictated by the seasonality and the weather! When this is not possible we source as close as we can. We have a very interactive relationship with our lead supplier Williamson's in Inverness. They keep us informed of local in season produce which is available, this not only helps keep our menu seasonal it can help inspire our chefs! More locally we source our berries from local man Alfie Edwards. We also hope to be utilising Robert's apples next year.

Eggs & Dairy

We use Scottish free range eggs in our main dishes and desserts. They currently come from Aberdeenshire or Applecross from Robert's chickens. Our speciality cheeses, for our cheeseboard, come from the local Achmore dairy which is about an hour away near Plockton. They also supply our natural yoghurt on our breakfast menu and crème fraiche. We also enjoy offering (and sampling) those from other boutique dairies in the local and wider area. We currently source from Tain, Ardesier, Orkney and Lanarkshire. In addition we utilise only Scottish butter and milk (and plenty of it) from Graham's Dairy in Elgin.

Speciality Ice Cream

The Inn is the exclusive seller of local man Aron's delicious artisan 'Applecross ices' ice creams and gelatos. Aron is based in Toscaig, Applecross and utilises local Applecross produce whenever possible and tries to remain Scottish if not. He is currently using seasonal berries (blackcurrants and raspberries) from Toscaig. The sea salt is from the Isle of Skye, the honey and whisky are always Scottish, from the Highlands and Islands if possible. The base milk ingredients are from Graham's dairy in Elgin.

Teas & Coffees

A recent addition to the Highlands and Islands list of suppliers we are proud to support is the Isle of Skye Roastery which is based in Broadford. We are also proud to offer Yorkshire Tea as our main tea which is partially a nod to our owner, Judith, but we also think it is one of the best!

Bar Drinks

As with many of our food sources, the last few years have witnessed a bit of a revolution in Scottish drink production which both complements and enhances our already outstanding Scottish reputation as a producer of fine ales, lagers and spirits. Here at the Inn, 'on tap' we offer Scottish McEwan's ale and lager and Guinness from Ireland. We also have a couple of 'local' taps which can vary depending on the availability. Currently we have draught beer from the Isle of Skye brewery and from the 'An Teallach' brewery from Dundonnell. We also stock great bottled beers from boutique breweries situated in the Cairngorms, Inveralmond and Orkney. There may even be a more local brewery option being considered too! The bar currently stocks over 50 Scottish malt whiskies from every part of Scotland, we are always keen to try new ones though and offer a malt of the month, check with our bar staff! Another relatively new addition to our bar range are Scottish Gins and Vodkas. The gins come from various sources across Scotland, including Edinburgh, Shetland and Islay and the vodka is made by Ardbickie which uses potatoes from Angus. For those who have braved the drive here or those who prefer a soft drink we now offer delightful UK produced sparkling juices from Hexham.

We hope you have found this information interesting. If you have any other questions about our menu items or sourcing please ask one of our friendly staff.

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