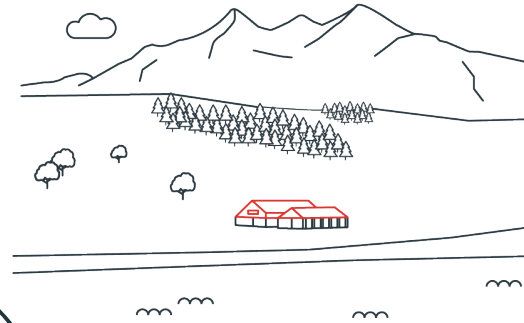


# HACKNEY TO THE HIGHLANDS - A CÙIL JOURNEY

## 2020 ISLE OF SKYE

After moving back to the Isle of Skye, Café Cùil hosted a series of island pop ups. The warm response from locals and visitors inspired us to find a permanent home.

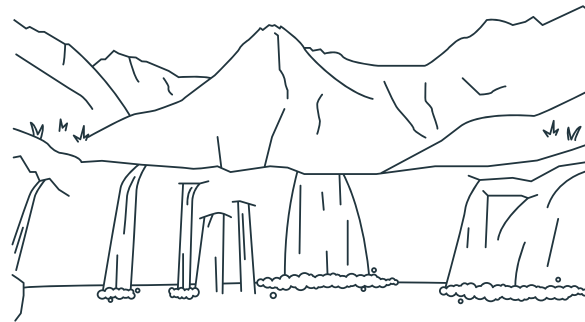


Fast forward to the present day, the Café Cùil concept has gone from strength to strength. From appearances around the world, including New York City Tartan Week, to sold out festival crowds, the journey has been incredible. And now, the Café Cùil Cookbook is available worldwide.



## 2019 HACKNEY

Café Cùil began in Hackney, East London in 2019, founded by award winning chef Clare Coghill. Drawing on her Skye roots, she brought Hebridean produce and Gaelic influence to London, quickly creating a brunch destination.



## 2022 CARBOST

This led to Café Cùil being reborn in its current home, nestled in the foothills of the Cuillins on the shores of Loch Harport.



If you would like to stay part of the Cùil journey, scan the below QR code or search [@cafecuil](https://www.instagram.com/cafecuil) to connect with us on Instagram!



## SNACKS [small bites]

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**WHIPPED SMOKED MACKEREL** crème fraîche, lemon zest on toasted crouton (GFa) [2, 5, 7] 6.5

**BANANA BREAD** with miso butter, maple syrup & sea salt (V) [2, 4, 7] 5

## BRUNCH [all day]

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**LOCHALSH BEEF BRISKET RAREBIT** with smoked cheddar & stout sauce, poached egg & chives [2, 4, 7, 9] 17

**ISLE OF SKYE CRAB** with chilli scrambled eggs, charred sweetcorn & corriander on sourdough toast (GFa) [2, 3, 4, 7, 12] 18

**SCOTCH PANCAKES** with summer strawberries, whipped crowdie cheesecake & brown butter crumble (V) [2, 4, 7] 13

**HIGHLAND SPICED LAMB** with house flatbread, Rora dairy raita & Cùil pickles (Add egg +£1.5) [2, 7] 15.5

**SUMMER BUTTERBEAN RAGOUT** with braised leeks, tattie scones & wild nettle salsa (Add bacon +£1.5) (VG) (GFa) [2] 12.5

**ROAST TATTIE HASH** with Scottish chorizo, savoy cabbage & fried egg (GF) [4, 7] 13

## SARNIES AND SOUPS

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**BACON & BABY GEM SOURDOUGH SANDWICH** with sliced tomatoes & Cùil kimchi mayo (GFa) [2] 8

**ROAST CHICKEN CIABATTA** with sun-dried tomato & garlic, Cùil slaw & pickles [2, 9] 12.5

**BEEF BRISKET TOASTIE** with melted cheese, mustard & pickles [2, 7, 9] 9

**VEGGIE HAGGIS QUESADILLA** with melted cheese & braised leeks (V) [2, 7, 9] 7.5

**SOUP OF THE DAY** with warm sourdough & salted butter [2] 8

## SIDES

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Mac & cheese bites with truffle mayo (V) [2, 7] 6.5

Haggis fries with smoked cheddar sauce, veggie haggis & spring onion (V) [2, 7] 8

Fries with sea salt (Vgn, GF) 4.5

Tattie scone [2] / veggie haggis [2] / bacon / hash brown / black pudding [2] / Cùil kimchi 2

Green summer salad (Vgn, GF) 6

Toast, butter & Cùil jam [2, 7] 3

Cùil slaw [9] (Vgn) 4.5

Wee soup 4.5

Truffle mayo / crispy chilli oil [12] / extra egg / curry mayo [12] / mustard [9] / onion jam 1.5

## CÙIL KIDS

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Wee porridge (Vg) [2] 5.5

Cheese toastie [2, 7] 5.5

Scrambled egg on toast [2, 4, 7] 5.5

Wee pancakes with jam [2, 4, 7] 5.5

## SPRING DRINKS

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**Cùil-Aid** Strawberry & meadowsweet 6.5

**White Hot Chocolate** [7] 6  
Scottish raspberry & white chocolate milk

**Bloody Màiri** 11  
Raasay gin, Buckfast, spicy tomato mix & Cùil pickles [1, 9, 12]

# CAFÉ CÙIL

## ISLE OF SKYE

**SUMMER MENU  
2026  
OPEN 10 - 4**

WiFi: Cafe Cuil Guest  
Password: cafecuil

Can't decide?



Scan to see our dishes

**Food allergy notice:** please notify your server of any food allergies upon arrival. Gluten free alternatives are available.

Allergen codes: 1. celery 2. cereals containing gluten 3. crustaceans 4. eggs 5. fish 6. lupin 7. milk 8. molluscs 9. mustard 10. peanuts 11. sesame 12. soybeans 13. sulphur dioxide 14. tree nuts