

# Creelers

Jonathan Trew makes the most of his summer holidays by sampling the delights of the ample seafood on the beautiful Isle of Skye – and experiences a touch of the deep South...

**W**e were probably looking in all the wrong places but, for an island surrounded by clean, blue seas, it's not easy to buy seafood on Skye. Or at least, not seafood that you could take back to your holiday cottage and cook yourself. During a recent trip, every restaurant, pub and café was advertising locally landed seafood but our attempts to find some fresh prawns to sling on the barbie were about as successful as a charity fundraiser for skint MPs.

Enter stage left Creelers Seafood Restaurant. The Broadford operation might not have the profile of the island's

Three Chimneys or Kinloch Lodge but its chef and owner David Wilson knows his way around a scallop.

The regularly changing menu and specials board are a mix of slinky, often French sophistication and the occasional bit of muscular culinary rough. Flying the flag for the former might be a dish of king scallops in a vermouth cream while the big, gutsy Cajun flavours that characterise a couple of dishes are more rough-hewn and horny-handed.

A starter of smoked fish soup was subtly done. It was based on a light potato and leek broth rather than the more usual creamy chowder. This meant that the

smoky tang of the fish came through very cleanly. I started with a posh prawn cocktail made with squat lobster tails. I love these tight, little curls of meat and these examples came with an assertive Marie Rose sauce and a peppery bed of salad leaves.

I don't know what the connection is between Creelers and Louisiana but the seafood gumbo has long been a house speciality. A turbo-charged seafood stew, mine was thick with flaked fish, mussels

## I don't know what the connection is between Creelers and Louisiana...

and little clusters of tentacles all bound up in a gum-tingling blast of chilli. This is exactly the sort of cockle-warming, rib-sticking thing that you would want to eat if you had just swum over from Rasaay.

Rather more delicate were Jess' king scallops in a creamy Pernod sauce. A deceptively simple dish, its strengths lay in

the sparkling freshness of the shellfish.

While seafood is the main focus at Creelers, there is a selection of veggie and meat dishes. Not much of one for fish that doesn't come in a batter jacket, our friend had a thick supreme of roasted guinea fowl. It came perched on a tower of aligot, a diet-busting, southern French mix of layered potato and cheese.

Aligot isn't a prime example but healthy choice options do pop up throughout the menu. For dessert, another friend had the fruit compote, a mix of dried fruits and booze which he compared to a liquid Christmas cake. I ate a surprisingly light but intense choc mousse while the two girls made a determined if ultimately futile assault on huge slabs of lime cheesecake.

Our friends' nine-month-old baby had her first taste of ice-cream and, judging by the enthusiasm with which she spread it over her face, thoroughly enjoyed it.

It might not look much from the outside but Creelers delivers on the plate. We ate from the à la carte but an all day tapas menu has cheaper options.

### how much?

A three course dinner will cost around £25 a head plus drinks

## What's new in... Edinburgh

### Hotel Missoni

La Cucina is the restaurant at the heart of this new Edinburgh hotel from the Italian fashion house. Typical dishes include seabass baked with a salt crust and roast rabbit served with polenta and radicchio.

La Cucina Hotel Missoni,  
1 George IV Bridge,  
Edinburgh  
Tel 0131 220 6666  
www.hotelmissoni.com

### 21212

Paul Kitching won a Michelin star in his former Greater Manchester restaurant and hopes to do the same with 21212, his new hip and happening Edinburgh venture. Fun, experimental and sure to make you think anew about the food on your fork.

3 Royal Terrace,  
Edinburgh  
Tel 0845 22 21212  
www.21212restaurant.co.uk

Creelers of Skye Seafood Restaurant, Broadford, Isle of Skye Tel: 01471 822 281 www.skye-seafood-restaurant.co.uk



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