

## SMALL PLATES

heritage bakehouse sourdough bread whipped blackthorn butter	6	sweet herring horseradish & cucumber pickle	6
great glen venison sausage honey & mustard seed	6		
<b>loch creran oysters</b> <i>farmed by judith vajk, the caledonian oyster co</i>			
natural; shallot vinaigrette & lemon	4	crispy fried; tarragon gremolata	4
dressed; lea and perrin xo sauce	4		

## STARTERS

<b>loch leven rope grown mussels</b> <i>farmed by james mclean &amp; shona maccoll</i> thistly cross cider, garlic, cream & parsley small 12 / large 24		<b>loch linnhe creel caught langoustines</b> <i>fished by eoghan black, lismore seafoods</i> grilled & garlic butter or chilled & mayo small 20 / large 40	
cullen skink	10	arbroath smokie, mull cheddar souffle please allow 30 minutes	17
west coast scallops baked in shell puff pastry, roast roe jacqueline	18		

## MAINS

<b>rigatoni (vg/v)</b> pangrattato, slow cooked courgettes small 12 / large 24		<b>roast appin red deer</b> braised shoulder ragu, polenta	38
<b>grilled fish</b> sea purslane salsa verde	26	<b>grilled fish</b> burnt butter hollandaise, crayfish, tarragon gremolata	30
<b>creel caught scottish lobster – market price</b> <i>half or whole served with side of your choice</i> chilled & mayo grilled & garlic butter isle of mull cheddar thermidor		<b>pierhouse platter</b> <i>with a side of your choice</i> <i>add lobster – market price</i> loch Linnhe langoustine, sweet herring, loch leven mussels, loch creran oysters, malt vinegar mayo	80
<b>fennel tarte tatin (vg/v)</b> goat's cheese, bitter leaves	22	<b>piermaster bouillabaisse</b> west coast fish, mussels, langoustine, miso, preserved lemon	30

## SIDES

handcut chips, blackthorn sea salt	6	seasonal greens	6
smoked potatoes	6	green salad	6

*If you have a food allergy or intolerance please ask a member of our team for assistance*