

MENU

STARTERS

CULLEN SKINK caraway & rye soda bread	9
BAKED IN SHELL HAND DIVED SCALLOPS puff pastry, shallot & scallop roe	18
SGRIOB-RUADH FARM MULL CHEDDAR SOUFFLE pear & mustard seed pickle (please allow 30 minutes)	14
HOUSE SMOKED SALMON, BEETROOT CURE horseradish cream, soda bread	10

MAINS

PIERMASTER PIE finnan haddie, scottish salmon, haddock, mashed rooster potato	16
BEER BATTERED PETERHEAD HADDOCK hand cut chips, pea puree & tartar sauce	17
NORTH ATLANTIC TUSK WELLINGTON smoked walnut, romesco sauce	26
GRANTS OF TAYNUILT BEEF BURGER, mull cheddar, mustard seed pickles, toasted brioche bun	16
SOUSED HERRING, OATMEAL CRUMB celeriac remoulade, lemon	19
CHICORY & SUMMER LEAFS SALAD, LEMON VINAIGRETTE pickled vegetables, orange segments add fish of the day - market price	14
BLACKTHORN SALTED POLLOCK, SMOKED MUSSEL BEURRE BLANC tarragon & caper berry	24
10OZ AGED SIRLOIN STEAK supplied by mark & morag grant of grants of taynuilt hand cut chips, chophouse butter add grilled langoustine 15	37

PLEASE ASK YOUR SERVER ABOUT OUR SUNDAY ROAST

SHELLFISH

LOCH CRERAN OYSTERS

farmed by judith vajk, the caledonian oyster company
three - 8 ½ dozen - 16 dozen - 30
(lemon & tabasco or shallot & orkney vinaigrette)
three - 9 ½ dozen - 18 dozen - 32
(crispy smoked & lemon mayo)

LOCH LEVEN ROPE GROWN MUSSELS

farmed by james maclean & shona maccoll
small - 8 large - 16
mariniere - shallot, garlic, white wine, cream & parsley or
pierhouse classic - white wine, cream, smoked salmon &
parsley or lea & perrin XO sauce - chilli, coriander & ginger

LOCH LINNHE CREEL CAUGHT LANGOUSTINES

fished by eoghan black
small or large, market price
chilled, lemon mayonnaise or grilled, roast garlic butter

CREEL CAUGHT SCOTTISH LOBSTER

whole or half - market price
chilled, celeriac remoulade or grilled, roast garlic butter
or isle of mull cheddar thermidor

THE PIERHOUSE PLATTER

langoustine, roast scallops, oyster, house smoked salmon, pierhouse mussels, lemon mayonnaise & a side of your choice

55

THE PIERHOUSE GRAND PLATTER

whole lobster, langoustine, roast scallops, oysters, house smoked salmon, pierhouse mussels, lemon mayonnaise & two sides of your choice

150

SIDES

bread & butter	3
hand cut chips, blackthorn sea salt	4.5
celeriac remoulade	4.5
buttered smoked potatoes, thyme	5
pickled summer vegetable, olive oil	5

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