SMALL PLATES

heritage bakehouse sourdough bread	6	great glen venison sausage	(
whipped blackthorn butter		honey & mustard seed	
sweet herring	6	whipped gruth dhu black crowdie	
horseradish & cucumber pickle		charred spring onion, pickled pear	
loch creran oysters - farmed by judith vajk, that a local state of the same of	•		ta 4.
	STAR	TERS	
cullen skink	10	arbroath smokie, mull cheddar souffle please allow 30 minutes	1
loch leven rope grown mussels	12/24		
thistly cross cider, garlic, cream & parsley			20/40
farmed by james maclean & shona maccoll		chilled & mayo or grilled & garlic butter fished by eoghan black, lismore seafoods	
west coast scallops baked in shell	18	fished by cognan black, iismore seafoods	
puff pastry, roast roe Jacqueline		braised crispy lamb belly	14
		fermented barley, preserved lemon, fennel salad	
north sea plaice kiev parsley & caper sauce	26	fennel tarte tatin (vg/v) goat's cheese, bitter leaves	2
rigatoni (vg/v)	12/24	roast appin red deer	38
pangrattato, slow cooked courgettes		braised shoulder ragu, polenta	
grilled fish	30	piermaster bouillabaisse	30
burnt butter hollandaise, crayfish, tarragon g	remolata	west coast fish, mussels, langoustine, miso, preserved lemon	
grilled fish	26		0.4
sea purslane salsa verde		pierhouse platter with a side of your choice	80
creel caught scottish lobster	market price	add lobster - market price	
half or whole lobster with a side of your choice		loch linnhe langoustine, west coast scallops, sweet	
chilled & mayo		herring, loch leven mussels, loch creran oysters,	
grilled & garlic butter isle of mull cheddar thermidor		malt vinegar mayo	
	SIE	DES	