

Award-winning Scottish restaurant reopens its doors

Following a two-month winter makeover, Scotland's 'Restaurant of the Year' is open again to guests at one of Argyll's most idyllic coastal hotels

The Pierhouse Hotel & Seafood Restaurant at Port Appin is now gearing up for spring and summer visitors having expanded its kitchen facilities thanks to a significant investment by the owners. The small hotel and renowned Scottish seafood restaurant is led by head chef Michael Leathley and his kitchen brigade. The award-winning team is already making the most of the new kitchen space to create and serve a new spring menu alongside popular Pierhouse classics.

New for spring 2024, Chef Leathley and his team will be introducing a collection of mouth-watering dishes to help showcase the best fish and seafood from the west coast, including piermaster bouillabase with west coast fish, mussels, langoustine and miso; and plaice kiev with a parsley and caper sauce.

From the land, diners can look forward to roast Appin deer, braised shoulder ragu and polenta; as well as crispy lamb belly with fermented barley, preserved lemon and fennel salad.

Firm favourites on the Pierhouse menu will continue to include the freshest langoustines, mussels and lobsters harvested from Loch Linnhe and Loch Etive, as well as fine handpicked oysters from the oyster beds of Loch Creran, just 10 minutes from the hotel.

Remote and beautiful

Tucked away on the shores of Loch Linnhe, The Pierhouse is one of Argyll's most idyllic and romantic destinations, offering breathtaking views to the islands of Lismore and Mull. The Pierhouse was recently crowned 'National Restaurant of the Year' at the Hotels of the Year Scotland Awards 2023-24. The restaurant also has two AA rosettes and is one of only three Argyll restaurants listed in the Michelin Guide for Great Britain and Ireland 2024.



The Pierhouse is tucked away on the shores of Loch Linnhe



Fiona McLean, General Manager at The Pierhouse Hotel, said: "It's a real honour to be Scotland's 'National Restaurant of the Year'. As we reopen to guests for the 2024 season, our team is already gearing up to ensure our wee corner of Argyll gives the warmest of welcomes to all our guests.

Long-standing local suppliers to The Pierhouse include the Caledonian Oyster Company, a family run business that has been farming pacific oysters for over 30 years and is based just around the corner from the hotel in Loch Creran. Eoghan Black supplies the hotel with langoustine from Loch Linnhe right outside the front door. Mark and Morag Grant from the award-winning Grant's the Butchers in Taynuilt supply beef sourced from Achnacreebeag Farm in North Connel.

Further information
www.pierhousehotel.co.uk