

MENU

STARTERS	SHELLFISH
<p>CULLEN SKINK 8 stout & rye soda bread</p> <p>HAND DIVED WEST COAST SCALLOPS 18 coral taramasalata, crispy kale</p> <p>CONNAGE GOUDA CHEESE SOUFFLÉ 12 cox apple (please allow 30 minutes)</p> <p>SMOKED SCOTTISH SALMON GRAVLAX 11 piccalilli, soda bread toast</p>	<p>LOCH CRERAN OYSTERS farmed by judith vajk, the caledonian oyster company three - 7.5 ½ dozen - 15 dozen - 30 <i>lemon & tabasco or shallot & orkney sugar kelp vinaigrette or crispy oak smoked</i></p> <p>LOCH LEVEN ROPE GROWN MUSSELS farmed by james maclean & shona maccoll small - 7.5 large - 14 <i>mariniere - shallot, garlic, white wine, cream & parsley or pierhouse classic - white wine, cream, parsley & cold smoked salmon or garlic, chilli, ginger, lea & perrins</i></p> <p>LOCH LINNHE CREEL CAUGHT LANGOUSTINES fished by eoghan black small - 15 large - 30 <i>chilled, confit garlic mayonnaise or grilled in roast garlic butter & parsley</i></p> <p>WHOLE CREEL CAUGHT SCOTTISH LOBSTER market price <i>chilled, confit garlic mayonnaise or grilled in roast garlic butter & parsley or isle of mull cheddar thermidor</i></p> <p>THE PIERHOUSE PLATTER 45 langoustine, crab salad, roast scallop, oyster, house smoked salmon, pierhouse mussels, confit garlic mayo & side dish of your choice</p> <p>THE PIERHOUSE GRAND PLATTER 140 whole lobster, langoustine, crab salad, roast scallop, oyster, house smoked salmon, pierhouse mussels, confit garlic mayo & two side dishes of your choice</p> <p><i>*please ask about our winter stew of the day & sunday roast</i></p>
MAINS	SIDES
<p>PIERMASTER PIE 15 finnan haddie, scottish salmon, haddock, mashed rooster potato & winter greens</p> <p>FILLET OF NORTH SEA SOLE 23.5 white wine & butter sauce, smoked loch leven mussels & chervil</p> <p>SCRABSTER MONKFISH FEUILLES DE BRICK 22.5 braised green lentils, red wine & foraged mushroom</p> <p>ARGYLL SEA TROUT & LOCH LINNHE LANGOUSTINE BOUILLABAISSE 24 loch leven mussels, cockles, crispy creran oyster, rouille</p> <p>BEER BATTERED PETERHEAD HADDOCK & CHIPS 14 hand cut chips, minted pea puree & tartar sauce</p> <p>8OZ SCOTCH BEEF BURGER & HEBRIDEAN BLUE CHEESE 15 brioche bun, gem lettuce, tomato & hand cut chips</p> <p>10OZ AGED SIRLOIN STEAK 35 supplied by mark & morag grant of grants of taynuilt hand cut chips, red wine, mustard & cognac sauce add grilled langoustine 15</p>	<p>hand cut chips, blackthorn sea salt 5</p> <p>oak smoked new potatoes 5</p> <p>winter greens 5</p> <p>honey & oat glazed neeps 5</p> <p>red cabbage slaw 5</p>