

LUNCH MENU

	gordal olives & silver anchovies	6
	loch creran oysters <i>farmed by judith & angus vajk, the caledonian oyster co</i> raw oyster, mignonette, lemon & tabasco crispy oyster, tarragon mayo, pickles	4.5 each / 27 half dozen 5 each / 30 half dozen
<i>starters</i>	cullen skink, soda bread, leek butter	7 / 12
	hand dived scottish scallops baked in shell, puff pastry, roast roe jacqueline	19
	soup of the day, cheese scone, whipped butter (v)	6 / 12
	fried courgette, saffron & thyme gnocchi (v)	6 / 12
	loch leven rope grown mussels <i>supplied by james mclean & shona maccoll</i> thistly cross cider, garlic, cream & parsley mussels & clam tagliatelle	12 / 24 15 / 30
	loch linnhe creel caught langoustines <i>fished by eoghan black, lismore seafoods</i> whole, chilled on ice, tarragon mayo & lemon butterflied, grilled, garlic & parsley butter, lemon	22 / 44 22 / 44
<i>mains</i>	pan roasted fish romesco, toasted hazelnuts burnt butter hollandaise	28 30
	beer battered fish , hand cut chips & tartare sauce	19
	shuna beef burger , caramelised onions, mull cheddar, hand cut chips	20
	arbroath smokie , mull cheddar soufflé (<i>allow 30 minutes</i>)	17
	braised venison pie , whipped potatoes, gravy	19
	creel caught scottish lobster <i>half or whole served with a side of your choice:</i> chilled on ice, tarragon mayo & lemon grilled, garlic & parsley butter, lemon	market price
	pierhouse platter (for 2), with a side of your choice <i>add lobster - market price</i> loch linnhe langoustine, west coast scallops, sweet herring, loch leven mussels, loch creran oysters, mignonette, tarragon mayo	85
<i>sides</i>	gem lettuce, anchovy & mustard dressing	6
	hand cut chips, malt vinegar mayo	6
	pierhouse bread & selection of whipped butters	6
	whisky glazed seasonal roots	6
	smoked jacket potatoes, seaweed butter	6

PLEASE ASK YOUR SERVER ABOUT OUR SUNDAY ROAST

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