

# MENU

CLASSICS	CRUSTACEANS
<p><b>CULLEN SKINK</b> 10 treacle soda bread &amp; butter</p> <p><b>PIERMASTER PIE</b> 22 saithe, haddock, finnan haddie, champit tatties</p> <p><b>BEER BATTERED HADDOCK</b> 18 hand cut chips, tartar sauce, lemon</p> <p><b>HOUSE CURED &amp; SMOKED MONKFISH</b> 12 ginger dressing</p> <p><b>“ARNOLD BENNETT” MULL CHEDDAR SOUFFLÉ</b> 17 finnan haddie, chive (please allow 30 minutes)</p>	<p><b>LOCH LINNHE CREEL CAUGHT LANGOUSTINE</b> <i>fished by eoghan black</i> small or large   market price grilled, garlic butter <b>or</b> chilled, malt vinegar mayonnaise</p> <p><b>CREEL CAUGHT SCOTTISH LOBSTER</b> whole or half   market price grilled, garlic butter <b>or</b> isle of mull cheddar thermidor</p> <p><b>THE PIERHOUSE PLATTER</b> 70 langoustine, scallops, oyster, house cured &amp; smoked monkfish, mussels, malt vinegar mayonnaise &amp; a side of your choice</p> <p><b>THE PIERHOUSE GRAND PLATTER</b> 140 half lobster, langoustine, scallops, oyster, house cured &amp; smoked monkfish, mussels, malt vinegar mayonnaise &amp; two sides of your choice</p>
SIMPLY GRILLED FISH	FROM THE GARDEN
<p><b>BROWN BUTTER HOLLANDAISE, CRAYFISH</b> 23</p> <p><b>RED WINE REDUCTION, BOURGUIGNON GARNISH</b> 26</p> <p><b>LOCH LINNHE LANGOUSTINE BROTH, SOBA NOODLES</b> 26</p>	<p><b>WINTER BROTH OF THE DAY (VV)</b> 7 treacle soda bread &amp; butter</p> <p><b>ROAST CAULIFLOWER KALIMIRCH (VV)</b> 15 whole wheat roti</p> <p><b>SPELT, BARLEY &amp; SQUASH RISOTTO (VV)</b> 7 / 14 <i>add grilled fish - market price</i></p>
FROM LAND	SIDES
<p><b>SHUNA ISLAND VENISON PEPPERPOT</b> 28</p> <p><b>GRANTS OF TAYNUILT BEEF BURGER</b> 18 hand cut chips, mull cheddar, caramelised onions</p>	<p><b>HERITAGE BAKEHOUSE BREAD &amp; SALTED BUTTER</b> 5</p> <p><b>HAND CUT CHIPS, BLACKTHORN SEA SALT</b> 5</p> <p><b>MIXED LEAF SALAD</b> 5</p> <p><b>SEAWEED BUTTERED SMOKED POTATOES</b> 5</p> <p><b>WHISKY GLAZED CARROTS</b> 5</p> <p><i>if you have a food allergy or intolerance please ask a member of our team for assistance</i></p>
SHELLFISH	
<p><b>BAKED IN SHELL WEST COAST SCALLOPS</b> 17 roe jacqueline</p> <p><b>LOCH CRERAN OYSTERS</b> <i>farmed by judith vajk, the caledonian oyster co</i> 'little herb farm' sweet apple vinegar &amp; shallot, lemon, tabasco three 9 / ½ dozen 18 / dozen 36</p> <p><b>LOCH LEVEN ROPE GROWN MUSSELS</b> <i>farmed by james maclean &amp; shona maccoll</i> small 9 / large 18 thistly cross cider, garlic, cream &amp; parsley <b>or</b> smoky bacon, apple, cider, garlic &amp; parsley</p>	<p><b>PLEASE ASK YOUR SERVER ABOUT OUR SUNDAY ROAST</b></p>