

SMALL PLATES

heritage bakehouse sourdough bread whipped blackthorn butter	6	great glen venison sausage honey & mustard seed	6
sweet herring horseradish & cucumber pickle	6	whipped gruth dhu black crowdie charred spring onion, pickled pear	6
loch creran oysters - <i>farmed by judith vajk, the caledonian oyster co</i>			
natural; shallot vinaigrette & lemon	4	dressed; lea & perrin xo sauce	4
		crispy fried, tarragon gremolata	4.5

STARTERS

cullen skink	10	arbroath smokie, mull cheddar souffle please allow 30 minutes	17
loch leven rope grown mussels thistly cross cider, garlic, cream & parsley <i>farmed by james maclean & shona maccoll</i>	12/24	loch linnhe creel caught langoustine chilled & mayo or grilled & garlic butter <i>fished by eoghan black, lismore seafoods</i>	20/40
west coast scallops baked in shell puff pastry, roast roe Jacqueline	18		

MAINS

north sea plaice kiev parsley & caper sauce	26	fennel tarte tatin (vg/v) goat's cheese, bitter leaves	22
rigatoni (vg/v) pangrattato, slow cooked courgettes	12/24	roast appin red deer braised shoulder ragu, polenta	38
grilled fish burnt butter hollandaise, crayfish, tarragon gremolata	30	piermaster bouillabaisse west coast fish, mussels, langoustine, miso, preserved lemon	30
grilled fish sea purslane salsa verde	26	pierhouse platter <i>with a side of your choice</i> <i>add lobster - market price</i> loch linnhe langoustine, west coast scallops, sweet herring, loch leven mussels, loch creran oysters, malt vinegar mayo	80
creel caught scottish lobster <i>half or whole lobster with a side of your choice</i> chilled & mayo grilled & garlic butter isle of mull cheddar thermidor	market price		

SIDES

hand cut chips (vg/v)	6	seasonal greens (vg/v)	6	buttered smoked potatoes (vg/v)	6
blackthorn sea salt, malt vinegar mayo		toasted sesame, coriander, nori		green salad (vg)	6

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