

## SMALL PLATES

gordal olives	7
sweet herring	8
the duke stout soda bread, sourdough baguette, whipped butter	7

## LOCH CRERAN OYSTERS

natural, mignonette, lemon & tabasco	5 each
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### starters

<b>SOUP OF THE DAY</b>	8
<b>CULLEN SKINK</b> soda bread, whipped butter	11
<b>HAND DIVED SCALLOPS BAKED IN SHELL</b> puff pastry, roe jacqueline	19
<b>LOCH LEVEN ROPE GROWN MUSSELS</b> thistly cross cider, apple, tarragon	16
<b>ROAST HERITAGE BEETROOT TARTLET</b> lovage pesto, scottish brie, walnuts (v)	18

### mains

<b>SOUFFLÉ</b> spink's arbroath smokie, isle of mull cheddar (please allow 30 minutes)	23
<b>BEER BATTERED FISH</b> hand cut chips, tartar sauce	22
<b>WALNUT &amp; LOVAGE TAGLIATELLE</b> (v) lanark blue	23
<b>LOCHABER LARDER RIBEYE</b> café de paris beurre blanc, handcut chips	38
<b>LOCH LINNHE CREEL CAUGHT LANGOUSTINES</b> - chilled or grilled	26
<b>CREEL CAUGHT LOBSTER</b> chilled or grilled, with a side of your choice	market price
<b>GRILLED FISH OF THE DAY</b> served with your choice of;	
- parsley, caper butter, wilted spinach	27
- roast shellfish sauce	34

### sharing dishes, served with a side of your choice

<b>CREEL CAUGHT LOBSTER &amp; FISH PIE</b> mashed potato (please allow 30 minutes)	75
<b>PIERHOUSE PLATTER</b>	85

loch linnhe langoustine, west coast scallops, loch leven mussels,  
sweet herring, loch creran oysters, mignonette, tarragon mayo

### sides

<b>HAND CUT CHIPS</b> malt vinegar mayo	6
<b>GEM LETTUCE</b> anchovies, dijon dressing	6
<b>CAVOLO NERO</b> chilli, garlic & sesame	6
<b>BUTTERED SMOKED RATTE POTATOES</b>	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