

SMALL PLATES

crab cake	8
gordal olives & anchovies / sweet herring / pierhouse bread & whipped butter	7

LOCH CRERAN OYSTERS

natural, mignonette, lemon & tabasco	4.5 each
fried, mayo & pickles	5 each

starters

CULLEN SKINK soda bread, whipped butter	7 / 13
HAND DIVED SCALLOPS BAKED IN SHELL puff pastry, roe jacqueline	19
LOCH LEVEN ROPE GROWN MUSSELS thistly cross cider, apple, tarragon	13 / 26
LOCH LINNHE CREEL CAUGHT LANGOUSTINES - chilled or grilled	23 / 46
GNOCCHI courgette, saffron, thyme (vv)	10 / 20
LINGUINE loch leven mussels, brown crab meat beurre blanc	16 / 32

mains

ARTICHOKE HEART radicchio, romaine, olives, hazelnuts, radish salad (vv)	9 / 18
SOUFFLÉ spink’s arbroath smokie, isle of mull cheddar (please allow 30 minutes)	19
LEMON SOLE VERONIQUE	38
ROAST MONKFISH TAIL caramelised celeriac, pickled kohlrabi	35
CREEL CAUGHT LOBSTER chilled, grilled or isle of mull cheddar thermidor (with a side of your choice)	market price
LOCHABER LARDER RIBEYE STEAK whisky bordelaise sauce, potatoes pavé	40
add grilled langoustines	23

sharing for two

CREEL CAUGHT LOBSTER & FISH PIE (please allow 30 minutes)	75
PIERHOUSE PLATTER	80
loch linnhe langoustine, west coast scallops, loch leven mussels, sweet herring, loch creran oysters, mignonette, tarragon mayo & a side of your choice add lobster	market price

sides

HAND CUT CHIPS, MALT VINEGAR MAYO	6
GEM LETTUCE, ANCHOVIES, DIJON DRESSING	6
HISPI CABBAGE, FRIED CAPERS, PICKLED SHALLOTS	6
ALMOND & CHILI SEASONAL VEGETABLES	6
BROWN BUTTER NEW POTATOES	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