SMALL PLATES

gordal olives **7**

sweet herring **7**

the duke stout soda bread, sourdough baguette, whipped butter **7**

LOCH CRERAN OYSTERS

natural, mignonette, lemon & tabasco **5** *each*

starters

SOUP OF THE DAY **7**

CULLEN SKINK soda bread, whipped butter **11**

HAND DIVED SCALLOPS BAKED IN SHELL puff pastry, roe jacqueline **19**

LOCH LEVEN ROPE GROWN MUSSELS thistly cross cider, apple, tarragon **16**

LOCH LINNHE CREEL CAUGHT LANGOUSTINES - chilled or grilled **23 / 46**

GNOCCHI roast winter pumpkin, sage butter (v) **12**

mains

SOUFFLÉ spink's arbroath smokie, isle of mull cheddar (please allow 30 minutes) **23**

BEER BATTERED FISH hand cut chips, tartar sauce **20**

MUSHROOM & TRUFFLE PITHIVIER (vv) marmite glaze **22**

LOCHABER LARDER BAVETTE café de paris beurre blanc, game chips **30**

CREEL CAUGHT LOBSTER chilled or grilled, with a side of your choice **market price**

GRILLED FISH OF THE DAY served with your choice of;

- parsley, caper butter, wilted spinach **26**
- roast apple & cider sauce, braised puy lentils **30**

sharing dishes, served with a side of your choice

CREEL CAUGHT LOBSTER & FISH PIE mashed potato *(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

sides

HAND CUT CHIPS malt vinegar mayo **6**

GEM LETTUCE anchovies, dijon dressing **6**

CAVOLO NERO chilli, garlic & sesame **6**

BUTTERED SMOKED RATTE 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