

DINNER MENU

small plates

GORDAL OLIVES 7

HOUSE BAKED FOCACCIA whipped butter 6

SPINKS ARBROATH SMOKIE mull cheddar gougère 8

SWEET HERRING 8

LOCH CRERAN OYSTERS

• natural, mignonette, lemon & tabasco 5 each

• crispy fried, kimchi dressing 5.5 each

starters

CULLEN SKINK stout soda bread, whipped butter 12

HAND DIVED SCALLOPS spiced roe & hazelnut butter 22

LOCH LEVEN ROPE GROWN MUSSELS cider, tarragon, cream 16

LANGOUSTINE & BURNT CHICORY SALAD bloody mary dressing 26

ROAST HERITAGE BEETROOT TARTLET bitter leaf pistachio vinaigrette 18

mains

SOUFFLÉ spinks arbroath smokie, isle of mull cheddar (allow 30mins) 23

ROAST SCOTCH RIBEYE STEAK black garlic, braised endive 38

WALNUT LOVAGE TAGLIATELLE lanark blue 23

GRILLED FISH OF THE DAY please ask your server, choose from... 28

• anchovy hollandaise

• bouillabaisse, black garlic aioli 37

LOCH LINNHE CREEL CAUGHT LANGOUSTINE garlic parsley butter 26

CREEL CAUGHT LOBSTER choose from...

• grilled garlic butter 15.5/100g

• isle of mull cheddar thermidor 16.5/100g

PIERHOUSE PLATTER minimum two people 45pp

loch linnhe langoustine, west coast scallops, loch leven mussels, sweet herring,

loch creran oysters, mignonette

CREEL CAUGHT LOBSTER & FISH PIE mashed potato (allow 30 mins) 75

sides

HAND CUT CHIPS blackthorn sea salt 6

BUTTERED SMOKED POTATOES 6

BITTER LEAF candied hazelnuts, blue cheese dressing 6

GARDEN VEGETABLES 6

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

PLEASE ASK YOUR SERVER
ABOUT OUR SUNDAY ROAST