DINNER MENU

small plates

GORDAL OLIVES **6**

SWEET HERRING **6**

HOMEMADE FOCACCIA whipped butter **6**

ARBROATH SMOKIE RAREBIT house focaccia **9**

LOCH CRERAN CALEDONIAN OYSTERS

- natural; mignonette, lemon & tabasco **5** each
- grilled; seaweed & crispy onion **6** each

starters

CULLEN SKINK homemade stout soda bread, whipped butter **12**

SOUP OF THE DAY (V) focaccia, whipped butter **8**

HAND DIVED SCALLOPS thistly cross cider sauce, celeriac purée **22**

ROPE GROWN MUSSELS cider, garlic, cream, parsley **16**

BEETROOT GNOCCHI (V) goat's cheese, bramble gastrique **14**

mains

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

- mussel & saffron beurre blanc **34**
- sauce vierge **29**

PAN SEARED VENISON red wine & bramble jus, fondant potato **34**

LOCHABER LARDER RIBEYE STEAK sauce au poivre, hand cut chips **39**

SOUFFLÉ isle of mull cheddar, arbroath smokie (please allow 30 minutes) **19**

LOCH LINNHE CREEL CAUGHT LANGOUSTINE grilled, garlic & parsley butter **26**

CRAB & MUSSEL TAGLIATELLE shallots, chilli **20**

CREEL CAUGHT LOBSTER

- grilled; garlic & parsley butter **15.5**/100g
- isle of mull cheddar thermidor **16.5**/100g

PIERHOUSE PLATTER per person, min 2 people **47**pp

loch linnhe langoustine, hand dived scallops, rope grown mussels, sweet herring, caledonian oysters, mignonette, mayo

sides

HAND CUT CHIPS **6**

GLAZED VEGETABLES orange & treacle glaze **6**

RATTE POTATOES parsley butter & caper **6**

PEAR & GOAT'S CHEESE SALAD lemongrass vinaigrette **6**

HOMEMADE FOCACCIA whipped butter **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