

## LUNCH MENU

small plates

**GORDAL OLIVES** 6

**HOUSE BAKED FOCACCIA** whipped butter 6

**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

**SOUP OF THE DAY** house baked focaccia, whipped butter 8

**HAND DIVED SCALLOPS** spiced hazelnut butter 22

**LOCH LEVEN ROPE GROWN MUSSELS** cider, tarragon, cream 16

**LANGOUSTINE & BURNT CHICORY SALAD** bloody mary dressing 26

mains

**BEER BATTERED FISH & CHIPS** tartar sauce 22

**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

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