

## OYSTERS

*farmed by judith vajk, the caledonian oyster co*

natural shallot vinaigrette & lemon	4	dressed lea & perrin xo sauce	4	crispy fried tarragon gremolata	4.5
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## STARTERS

cullen skink	10	soup of the day	7
braised crispy lamb belly fermented barley, preserved lemon, fennel salad	14	west coast scallops baked in shell puff pastry, roast roe jacqueline	18
loch leven rope grown mussels thistly cross cider, garlic, cream & parsley <i>farmed by james maclean &amp; shona maccoll</i>	12/24	loch linnhe creel caught langoustine chilled & mayo or grilled & garlic butter <i>fished by eoghan black, lismore seafoods</i>	20/40
arbroath smokie, mull cheddar soufflé please allow 30 minutes	17		

## MAINS

fish finger sandwich tartare sauce, gherkins, crushed peas	14	fennel tarte tatin (vg/v) goat's cheese, bitter leaves	22
rigatoni (vg/v) pangrattato, slow cooked courgettes	12/24	grants of taynuilt burger caramelised onions, mull cheddar, hand cut chips	19
grilled fish burnt butter hollandaise, crayfish, tarragon gremolata	30	beer battered fish hand cut chips, tartare sauce	19
grilled fish sea purslane salsa verde	26	pierhouse platter <i>with a side of your choice</i> <i>add lobster - market price</i> loch linnhe langoustine, west coast scallops, sweet herring, loch leven mussels, loch creran oysters, malt vinegar mayo	80
creel caught scottish lobster <i>half or whole lobster with a side of your choice</i> chilled & mayo grilled & garlic butter isle of mull cheddar thermidor	market price		

PLEASE ASK YOUR SERVER ABOUT OUR SUNDAY ROAST

## SIDES

hand cut chips (vg/v) blackthorn sea salt, malt vinegar mayo	6	heritage bakehouse sourdough (vg/v) whipped blackthorn butter	6	seasonal greens (vg/v) toasted sesame, coriander, nori	6
green salad (vg/v)	6	buttered smoked potatoes (vg/v)	6		

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