	gordal olives & silver anchovies pierhouse bread, selection of whipped butters sweet herring roll mop, horseradish	6 6 7
	loch creran oysters farmed by judith & angus vajk, the caledonian oyster co raw oyster, mignonette, lemon & tabasco crispy oyster, tarragon mayo, pickles grilled, great glen venison sausage, mull cheddar vajk's dozen (selection of all for the table)	4.5 each / 27 half dozen 5 each / 30 half dozen 6 each / 36 half dozen 62
starters	cullen skink, soda bread, leek butter hand dived scottish scallops baked in shell, puff pastry, roast roe j	7 acqueline 19
	soufflé, arbroath smokie, mull cheddar (allow 30 minutes) gnocchi, fried courgette, saffron & thyme (v) tagliatelle, mussels & clams (v)	17 6 15 / 30
	loch leven rope grown mussels supplied by james mclean & shona maccoll thistly cross cider, garlic, cream & parsley	12 / 24
	loch linnhe creel caught langoustines fished by eoghan black, lismore seafoods whole, chilled on ice, tarragon mayo & lemon butterflied, grilled, garlic & parsley butter, lemon	22 / 44
mains	pan roasted fish romesco, toasted hazelnuts burnt butter hollandaise roast langoustine cassoulet	28 30 38
	creel caught scottish lobster half or whole served with a side of your choice: chilled on ice, tarragon mayo & lemon grilled, garlic & parsley butter, lemon isle of mull cheddar thermidor	market price
	whole roast aubergine, chimichurri, crispy basil (v)	16
	lochaber larder ribeye steak, green peppercorn bearnaise, hand co	ut chips 38
	creel caught scottish lobster & fish pie (for 2, allow 30 minutes, sie	de included) 70
	pierhouse platter (for 2), with a side of your choice add lobster - market price loch linnhe langoustine, west coast scallops, sweet herring, loch leven mussels, loch creran oysters, mignonette, tarragon mar	85 yo
sides	gem lettuce, anchovy & mustard dressing hand cut chips, malt vinegar mayo whisky glazed seasonal roots smoked jacket potatoes, seaweed butter	6 6 6

DINNER MENU