



THE PIERHOUSE

Sea & Spirit

The Pierhouse Hotel and Oban Distillery

27th March 2026

Loch Creran Oysters

shucked on arrival with a variety of toppings

Arbroath Smokie Gougère

savoury choux pastry with smoked haddock and isle of mull cheddar

Scottish Lobster Ravioli, Shellfish Broth

hand rolled pasta with 48-hour bisque

Baked Halibut in Seaweed Salt Crust served tableside

loch leven mussel and cider sauce, smoked potatoes dauphinoise, seasonal cabbage

Highland Fold Sorbet Cones

selection of sorbets from achinreir farm, barcaldine

Scottish Cranachan to share

raspberries, honey, whisky and toasted oatmeal and shortbread