

LUNCH MENU

	gordal olives & silver anchovies	6
	loch creran oysters <i>farmed by judith & angus vajk, the caledonian oyster co</i> raw oyster, mignonette, lemon & tabasco crispy oyster, tarragon mayo, pickles	4.5 each / 27 half dozen 5 each / 30 half dozen
<i>starters</i>	cullen skink, soda bread, leek butter hand dived scottish scallops baked in shell, puff pastry, roast roe jacqueline soup of the day, cheese scone, whipped butter (v) gnocchi, fried courgette, saffron & thyme (v) tagliatelle, mussels & clams	7 / 12 19 6 / 12 6 / 12 15 / 30
	loch leven rope grown mussels <i>supplied by james mclean & shona maccoll</i> thistly cross cider, garlic, cream & parsley	12 / 24
	loch linnhe creel caught langoustines <i>fished by eoghan black, lismore seafoods</i> whole, chilled on ice, tarragon mayo & lemon butterflied, grilled, garlic & parsley butter, lemon	22 / 44 22 / 44
<i>mains</i>	pan roasted fish romesco, toasted hazelnuts burnt butter hollandaise beer battered fish , hand cut chips & tartare sauce scotch beef burger , caramelised onions, mull cheddar, hand cut chips arbroath smokie , mull cheddar soufflé (<i>allow 30 minutes</i>) braised venison pie , whipped potatoes, gravy	28 30 19 20 17 19
	creel caught scottish lobster <i>half or whole served with a side of your choice:</i> chilled on ice, tarragon mayo & lemon grilled, garlic & parsley butter, lemon	market price
	pierhouse platter (for 2), with a side of your choice <i>add lobster - market price</i> loch linnhe langoustine, west coast scallops, sweet herring, loch leven mussels, loch creran oysters, mignonette, tarragon mayo	85
<i>sides</i>	gem lettuce, anchovy & mustard dressing hand cut chips, malt vinegar mayo pierhouse bread & selection of whipped butters whisky glazed seasonal roots smoked jacket potatoes, seaweed butter	6 6 6 6 6

PLEASE ASK YOUR SERVER ABOUT OUR SUNDAY ROAST

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