

APPETIZERS

GIGHA OYSTERS - £3.80 each

Served with chopped shallots in red wine vinegar and lemon.

SMOKED MUSSELS -£6.50

Crusty warm sourdough baguette with homemade garlic butter.

ANCHOVIES -£6.50

Crusty warm sourdough baguette with homemade garlic butter

SMOKED SALMON PATE -£6.50

Crusty warm sourdough baguette with homemade garlic butter

STARTERS

SOUP OF THE DAY-£7.50

Served with crusty warm sourdough baguette, homemade garlic butter.

TRADITIONAL CULLEN SKINK-£10.50

Locally smoked haddock served with crusty warm sourdough baguette.

SHETLAND MUSSELS - £11.50

Tossed in a creamy white wine sauce and samphire , served with crusty warm sourdough baguette.

BETROOT SALAD WITH GOAT CHEESE - £11.50

Salad leaves, walnuts, dressed with honey mustard and olive oil.

HAND DIVED LOCH FYNE SCALLOPS - £15.50

Succulent Loch Fyne scallops paired with Stornoway black pudding and a smooth cauliflower velouté served with crispy pancetta.

LOCALLY SOURCED SKIPNESS SALMON GRAVLAX - £12.50

Served with pan-roasted potatoes, tossed in aromatic homemade garlic butter, fresh dill and lemon.

LOCH FYNE LANGOUSTINES - £14.50

Freshly landed Loch Fyne Langoustines served with house salad,lemon.

CRISPY CALAMARI - £12.50

Freshly landed calamari served with house salad and sweet chilli sauce.

COLD SEAFOOD PLATTER - £20 per person | £40 for two

Smoked mussels, anchovies, smoked salmon, two Loch Fyne langoustines and two oysters, served with warm crusty sourdough baguette and homemade garlic butter.

For two: all elements are doubled.

Please inform us of any allergies or intolerances before ordering.
Gluten-free, vegetarian and vegan options are available upon request.



MAINS

FRESHLY LANDED HADDOCK OR FILLET OF COD - £19.50

Crispy battered fish with twice cooked hand-cut chips, pea purée, homemade tartare sauce and lemon.

SHETLAND MUSSELS - £20.50

Fresh Shetland mussels tossed in a creamy white wine sauce with samphire, served with warm crusty sourdough baguette.

SEAFOOD LINGUINE - £27.00

Loch Fyne Langoustine, mussels, salmon, cod, scallops, all tossed in a creamy Lobster sauce and topped with fresh samphire.

LOCALLY SOURCED SKIPNESS SALMON STEAK - £25.50

Pan-seared salmon steak with tenderstem broccoli, mussels and cockles, finished in a lemon and white wine cream sauce with capers.

HAND DIVED LOCH FYNE SCALLOPS - £32.00

Succulent Loch Fyne scallops paired with Stornoway black pudding and a smooth cauliflower velouté, served with crispy pancetta and house salad.

LOCH FYNE LANGOUSTINES - £32.00

Freshly landed Loch Fyne Langoustines, served with seasonal salad and twice cooked hand-cut chips.

1/2 LOBSTER THERMIDOR - £34.00

In a white wine cream sauce, finished with Parmesan and served with twice cooked hand-cut chips and house salad.

SURF&TURF 100Z SIRLOIN STEAK - £42.00

A choice of Loch Fyne Langoustines or Hand Dived Scallops served with house salad, twice cooked hand-cut chips and peppercorn sauce.

SEAFOOD PLATTER FOR 2 - £100.00

A generous platter featuring a whole lobster, 6 langoustines, 6 scallops, 1kg of mussels and cockles, 4 crab claws, asparagus, served with warm crusty sourdough baguette and homemade garlic butter.

SEAFOOD PLATTER FOR 1 - £50.00

A smaller version of the platter of 2 with half the selection.



WILD MUSHROOM RISOTTO - £18.50

Creamy butter risotto with four varieties of wild mushrooms, finished with Parmesan.

LAMB STEAK - £28.00

Tender lamb steak served with king oyster mushrooms, baby potatoes, asparagus and a rich peppercorn sauce.

MONKFISH CURRY - £28.00

Monkfish curry with chickpeas, sweet potato and onion in a fragrant coconut curry sauce.

CRISPY CHICKEN BURGER - £16.50

Lettuce, tomato, onion ring, garlic mayo, served with twice-cooked hand-cut chips and house salad.

ABERDEEN ANGUS BEEF BURGER - £18.50

Lettuce, onion ring, bacon, cheese served with twice-cooked hand-cut chips, chef's special burger sauce, house salad.

SIDES

TWICE COOKED HAND-CUT CHIPS - £5.00

To your preference add truffle oil and parmesan cheese £1.50

ONION RINGS - £4.50

SEASONAL GREEN VEGETABLES - £6.50

HOUSE SALAD - £4.50

FOR THE WEE ONES - £9.00

HOMEMADE FISH FINGERS

Served with twice - cooked hand-cut chips

ABERDEEN ANGUS BEEF BURGER

Served with twice - cooked hand-cut chips

CREAMY CHEESE PASTA

All kids' meals come with a soft drink of your choice.



HOMEMADE DESSERTS

TENDER RHUBARB CRUMBLE - £9.50

Warm, tangy rhubarb topped with a buttery, golden crumble, served with your choice of ice cream or rich, velvety cream.

BANOFFEE - £9.50

A creamy blend of Philadelphia cheese and double cream, layered on a biscuit base, homemade toffee sauce, ripe banana served with a scoop of ice cream of your choice

STICKY TOFFEE PUDDING - £9.50

A decadent, homemade sponge cake soaked in luxurious toffee sauce, served warm with your choice of ice cream or velvety cream.

SELECTION OF ICE CREAM

2 scoops - £5.50

3 scoops - £7.50

Vanilla, chocolate, honeycomb, mint/chocolate.

AFFOGATO - £9.50

A scoop of vanilla ice cream, topped with a shot of rich espresso and a splash of delicious Arran Gold cream liqueur. The perfect balance of warmth and coolness.

