Seafood Restaurant

THE RED HERRING

Fish 'n' Chips Takeaway

APPETIZERS

OYSTERS - £3.80 each
Served with chopped shallots in a red wine vinegar and lemon.

SMOKED MUSSELS - £6.50
Crusty warm sourdough baquette with homemade garlic butter.

ANCHOVIES - £6.50
Crusty warm sourdough baquette with homemade garlic butter.

SMOKED SALMON PATE -£6.50
Crusty warm sourdough baquette 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.

BEETROOT 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.

CRISPY CALAMARI- £12.50
Freshly landed calamari served with house salad and sweet chilli sauce.

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Please speak to a member of our team before ordering if you have any allergies,intolerances or coeliac disease.

MAINS

FRESHLY LANDED HADDOCK - £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, 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.

SOUS VIDE BEEF FILLET - £29.50

Tender sous vide beef fillet served with a rich mushroom demi-glace sauce and silky truffle mashed potatoes.

SURF&TURF 10OZ 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.

WILD MUSHROOM RISOTTO - £18.50

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

CHICKEN SUPREME - 22.00

Chicken wrapped in smoked pancetta, served with roasted baby potatoes, asparagus and tenderstem broccoli, brandy sauce.

CATCH OF THE DAY - £29.50

Ask your server about today's fresh selection, served with seasonal green vegetables and samphire, finished in a rich creamy garlic sauce.

DUCK BREAST FILLET - 27.00

Duck breast fillet, served with potato mille-feuille and a fragrant orange&ginger sauce.

LAMB STEAK - £28.00

Tender lamb steak served with king oystermushrooms,baby potatoes, asparagus and a rich peppercorn 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

Add Parmesan cheese and truffle oil £1.50

ONION RINGS - £4.50

SEASONAL GREEN VEGETABLES - £6.50

HOUSE SALAD - £4.50

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, 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.