Seafood Restaurant

THE RED HERRING

Fish 'n' Chips Takeaway

APPETIZERS

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

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

ANCHOVIES -£6.50
Crusty warm baquette with homemade garlic butter

SMOKED SALMON PATE -£6.50
Crusty warm baquette with homemade garlic butter

STARTERS

TRADITIONAL CULLEN SKINK-£10.50
Locally smoked haddock served with warm crusty sourdough baguette.

SHETLAND MUSSELS - £11.50
Tossed in a creamy white wine sauce and samphire , served with crispy warm 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.

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.

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

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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.

WILD MUSHROOM RISOTTO - £18.50
Creamy butter risotto with four varieties of wild mushrooms, finished with Parmesan.

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 and a smooth cauliflower velouté, served with crispy pancetta and house salad.

LAMB STEAK - £28.00
Tender lamb steak served with king oyster mushrooms,baby potatoes, asparagus and a rich peppercorn sauce.

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 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.

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 baquette and homemade garlic butter.

SEAFOOD PLATTER FOR 1 - £50.00
A smaller version of the platter of 2 with half the selection.

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

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.

FOR THE WEE ONES - £9.00

HOMEMADE FISH FINGERS

Served with twice cooked hand-cut chips

ABERDEEN ANGUS BEEF BURGHER

Served with twice cooked hand-cut chips

CREAMY CHEESE PASTA

All meals include a soft drink of your choice.