

Menu Summer 2007



From our seas and shores, naturally

Loch Fyne oysters (when in season)

From the clean, fertile waters of Argyll. Out of season we buy only from other artisanal Scottish growers.

Oysters on ice	One £1.50	Six £7.95	Twelve £13.95
Oysters with garlic breadcrumbs	One £1.50	Six £7.95	Twelve £13.95
Oysters on ice with chilli and coriander dressing	One £1.50	Six £7.95	Twelve £13.95

Loch Fyne platters

Our platters comprise the best shellfish of the day, typically crab or lobster, shell-on Scottish langoustines, crayfish, oysters, rope-grown mussels, queen scallops, Atlantic prawns, tiny brown shrimps, crevettes, Cornish squid, cockles and clams. As seasonality affects availability of certain items, please ask us the content of today's platters.

Hot and cold shellfish platter with crab	£29.95
Hot and cold shellfish platter with lobster	£39.95
Hot shellfish platter with lobster	£39.95

Loch Fyne mussels (when in season)

Our mussels are grown on ropes suspended in the loch and benefit from having both a fresh and a tidal water environment. Out of season we buy only from other artisanal Scottish growers.

Moules marinières	Starter £5.95	Main £9.95
Thai spiced mussels	Starter £5.95	Main £9.95

Loch Fyne smoked salmon

All of our award winning smoked salmon is RSPCA Freedom Food accredited, and is hand filleted and smoked over oak chips from old whisky casks. This is the closest to wild salmon we have found.

Classic smoked organic salmon	Starter £6.95	
Bradán Orach (traditional strongly smoked salmon)	Starter £6.95	
Kinglas fillet of smoked organic salmon, sashimi style, with wasabi and soy sauce	Starter £7.95	
Loch Fyne Ashet – Bradán Rost, Bradán Orach, classic smoked organic salmon	Starter £6.95	Main £11.95

Starters and light dishes

Salt & pepper squid with chilli and coriander dressing	£6.95
Potted brown shrimps with baby gem salad and brown bread	£6.95
A pair of Loch Fyne kippers	£6.95
Fish soup with salt cod brandade	£5.95
Peppered mackerel pâté with oatcakes	£4.95
Herring fillets in four marinades with crème fraîche	£5.95
Salad of smoked Islay beef with pancetta, rocket and parmesan	£5.95

Main courses – seafood

Pan-fried Loch Duart salmon with shiitake mushrooms and lemon ginger dressing	£11.95
Bradán Rost (kiln-roasted salmon), char-grilled with whisky and wild mushroom sauce	£9.95
Pan-fried garlic butter king prawns with Provençale sauce	£10.95
Home-made fish stew with chorizo and olives	£11.95
Pan-fried fillet of organic Shetland cod with roasted vegetable ratatouille	£14.95
Home-made crab cakes with green bean salad and chilli oil	£11.95
Char-grilled Scottish halibut with tomato, olive and caper salsa	£17.95
Pan-fried fillets of bream with olive oil mash and watercress pesto	£12.95
Poached Loch Fyne smoked haddock with mash, spinach, pea and wholegrain mustard sauce	£9.95
Smoked fish pie topped with Isle of Mull cheddar gratin	£9.95

Main courses – salads, meat and vegetarian

Scottish lobster salad with mango salsa	£16.95
Tuna Niçoise	£11.95
Rosemary and chilli marinated buffalo mozzarella salad*	£9.95
Glen Fyne prime Highland 8oz sirloin steak, dry-aged for 28 days	£16.95
Glen Fyne pork and herb sausages, mash and caramelised red onion gravy	£8.95
Linguine with sun-dried tomatoes, black olives, artichokes, rocket and pesto*	£8.95

Side orders

Seasonal vegetables – broccoli, garden peas and asparagus with a warm basil dressing	£3.45
English new potatoes	£2.45
Chips	£2.45
Mash	£2.45
Green salad of rocket, baby gem, endive and baby spinach	£2.45
Mixed salad of rocket, baby gem, asparagus, fennel, tomatoes and red onion with a basil and garlic dressing (also served as a starter/light dish)	£3.45

This company is dedicated to the protection of our seas, our maritime communities and all forms of marine life. We do not source fish from deep sea trawlers. We do not fish endangered stocks.

Please note

If you have any food allergies/intolerances, please speak to the manager on duty.
*Suitable for vegetarians.

Service charge

For parties of six or more, a 10% discretionary service charge will be added to your bill.