

Dinner Menu

We started life as a small oyster shack on the main West Highland road at the head of beautiful Loch Fyne. Our pledge to care for the marine environment was set in stone at the outset and we have led the way in encouraging responsible, sustainable fishing and supporting small, high quality producers, fishermen and farmers around the UK.

Starters and Light Dishes

<i>Loch Fyne</i> oysters on ice with a selection of accompaniments	1 £1.50 6 £9 12 £16
Homemade potted shrimps with mace butter and crusty bread	£7
Classic <i>Loch Fyne</i> smoked salmon or <i>Bradán Orach</i> - strongly smoked salmon	£6
South Coast peppered mackerel rillettes with shallot marmalade and toast	£5
Goats' cheese, wild mushroom and spinach tart*	£6
<i>Loch Fyne</i> mussel, clam and tomato chowder	£5
Scottish herring fillets in four marinades with crème fraîche and pickled cucumber	£6
Scottish smoked venison with homemade piccalilli and watercress salad	£6
Prawn salad with a classic Marie Rose sauce	£6
<i>Loch Fyne</i> ashet – featuring <i>Bradán Rost</i> , <i>Bradán Orach</i> and classic smoked salmon	£7
<i>Loch Fyne Kinglas</i> fillet of smoked salmon, sashimi style, with wasabi and soy sauce	£7

Mains

Whole grilled bream with salsa verde and buttered new potatoes	£14
Asparagus and pesto tortellini with rocket, roasted tomatoes and parmesan*	£9
'Thai style' Cornish squid salad n	£10
Steamed Anglesey sea bass fillet with <i>Loch Fyne</i> scallops and braised fennel	£15
Artichoke and pea risotto with sun blushed tomatoes*	£11
Clam and chilli tagliolini	£10
<i>Loch Fyne</i> moules marinières with chunky chips and crusty bread	£11
Homemade salmon fish cake with pickled cucumber and pea shoot salad	£10
Whole grilled South Coast lemon sole with baby capers	£17
Poached <i>Loch Fyne</i> smoked haddock with mash, spinach, pea and wholegrain mustard sauce	£11
Chilled lobster served with homemade mayonnaise	half £15 whole £30
Smoked fish pie with Isle of Mull cheddar gratin	£10
A pair of <i>Loch Fyne</i> kippers	£7



About Our *Loch Fyne* Classics

The menu items featuring *Loch Fyne* are classics from the shores and smokehouse at Cairndow in Scotland. Succulent shellfish, delicately smoked fish, oysters just asking to be eaten – all fresh and delicious.

Oysters and Mussels (when in season)

Neighbours in the clear, fertile waters of Loch Fyne, our mussels and oysters grow side by side until plump and juicy enough to harvest. Both have a unique flavour thanks to the perfect combination of loch and spring water.

Salmon

Our salmon are farmed to the highest RSPCA welfare standards by small producers who work with us to supply healthy fish, delivered fresh and full of flavour.

Smoked Fish

Sometimes you just can't improve on an idea. Hand filleted fish, traditionally smoked over oak chips from old whisky casks – no wonder our salmon, haddock and kippers are in demand around the world.

From the Grill

All dishes served with chunky chips and béarnaise sauce or homemade mayonnaise

<i>Bradán Rost</i> – kiln-roasted, <i>Loch Fyne</i> salmon fillet	£13
Surf & turf – fillet steak with a large tiger prawn	£24
<i>Glen Fyne</i> 21 day aged rib-eye steak	£18
Chilli and lemon king prawns	£13

Shellfish Platters

Our hot and cold platters for sharing feature hot mussels and the chef's selection of the best shellfish of the day.

Hot and cold shellfish platter with crab	for two £35
Hot and cold shellfish platter with lobster	for two £45
Cold shellfish platter for one	£18

Side Orders

Seasonal vegetables	£2.50	Green salad	£2.50
New potatoes	£2.50	Mixed salad	£3
Chunky chips	£2.50		

Please note

*Suitable for vegetarians. n This dish contains peanuts. Other dishes may also contain nuts or nut derivatives. If you have any food allergies or intolerances please speak to the manager on duty. Consuming raw or lightly cooked shellfish may increase your risk of food borne illness. All italicised names are trademarks registered to Loch Fyne Oysters Limited. For parties of six or more, a 10% discretionary service charge will be added to your bill.