

Menu

You are welcome to select any dish, or number of dishes, in any order. Half portions are available for children.

Loch Fyne house specialities

Oysters on ice with shallot vinegar and tabasco	one £1.50	six £9.00	twelve £17.00
Oysters on ice with chilli and coriander dressing	one £1.60	six £9.50	twelve £17.95
Oysters with garlic breadcrumbs	one £1.60	six £9.50	twelve £17.95
Oysters baked with spinach and Isle of Mull cheddar	one £1.75	six £10.50	twelve £19.00

Our oysters are grown naturally, on the shore at Ardkinglas at the head of Loch Fyne, and by our partner growers in Argyll and the Islands. Tidal waters mix with fresh water from the hills to create optimum conditions for sweet, succulent oysters.

Shellfish platter	half £22.95	main £34.50
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Our platters consist of the best local shellfish – typically crab, langoustines, oysters, mussels, queen scallops, crayfish, cockles and clams. As weather and tides affect availability please ask for details of today's selection.

Loch Fyne smoked salmon

Traditional organic Loch Fyne smoked salmon	starter £6.95	main £11.50
Bradán Orach (traditional strongly smoked salmon)	starter £6.95	main £11.50
Kinglas fillet of smoked salmon with wasabi and soy	starter £7.95	main £12.50
Bradán Rost (kiln-roasted, chilled smoked salmon) with horseradish cream	starter £6.95	main £11.50
Loch Fyne ashet – Bradán Rost, Bradán Orach, organic smoked salmon and gravadlax	starter £9.75	main £14.95

We source our salmon from small independent fisheries accredited through the Freedom Food scheme (monitored by the RSPCA) or by the Soil Association (for organic status) the salmon is hand filleted and smoked over oak chips from old whisky casks.

Loch Fyne mussels (when in season)

Loch Fyne mussel's marinier	small £5.50	large £9.75
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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.



A company owned and run by its employees

Thank you for visiting our Oyster Bar located in these farm buildings since 1988. As a company we are committed to producing and sourcing good food using sustainable methods whose impact on the environment is at the least neutral and strives to be positive.

All our dishes are cooked to order using the freshest ingredients, simply.

Starters and light dishes

Homemade soup	£4.75
Gravadlax with dill sauce	£5.95
Smoked haddock and potato soup	£5.50
Queen scallops with chilli butter	£7.95
Smoked fish pâté with sour dough bread	£5.95
Loch Fyne herring fillets in four marinades	£5.95
Smoked mussels with crème fraiche, dill and apple	£6.25
Salad of smoked duck with rocket, orange and pine nuts	£7.25

Main courses – seafood

Bradán Rost (kiln-roasted salmon), served hot with beurre blanc	£11.95
Smoked haddock fillet with a poached egg and glazed with Mull cheddar sauce	£10.95
Poached Scottish Freedom Food salmon served chilled with cucumber salad and mayonnaise	£11.95
Langoustine platter – a plate of cold langoustine shell on with thousand island sauce	£19.00
A pair of Loch Fyne kippers	£7.95
Char-grilled Freedom Food salmon with hollandaise sauce	£10.95
King scallops with black pudding and smoked bacon	£15.95
Loch Fyne bouillabaisse	£14.95
Whole brown crab salad (when available)	£14.50
Pan-fried Kilmelford halibut with capers and brown butter	£22.50

Main courses – other

Saffron and herb risotto with Scottish asparagus	£9.95
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From our seas and shores, naturally

Main courses – Glen Fyne meat

Glen Fyne prime sirloin steak, aged 28 days, with Pont Neuf, grilled tomato, mushrooms and mustard selection	£21.00
Glen Fyne pork and herb sausages with mash and caramelised onion gravy	£8.95
Glen Fyne loin of lamb with, crushed potatoes, greens and rosemary jus	£16.95

Glen Fyne meat is produced from animals born and bred in the Highlands of Scotland and is known for its tenderness and flavour.

Side orders

New potatoes with parsley butter	£2.50
Seasonal vegetables	£2.50
Mashed potato	£2.50
Chips	£2.50
Tomato, red onion and basil salad	£2.50
Mixed leaf and summer herb salad	£2.50

Cheese and desserts

Clarks speciality cheese selection with quince and oatcakes	£6.25
Ice cream and sorbet selection	£3.50
Today's hot dessert	£5.50
Summer fruit pudding with berries and coulis	£5.50
Rich chocolate torte with cream	£5.50
Fresh strawberries and cream	£5.50

Tea and coffee

Cappuccino	£2.75
Espresso	Single £1.75 Double £2.50
Latté	£2.75
Cafetière	Small £2.25 Large £4.50
Traditional and fruit tea selection	£1.75
Hot chocolate	£2.75

Please note: Consuming raw or uncooked shellfish may increase your risk of food borne illness. If you have any food allergies / intolerances, please speak to the manager on duty.

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