

Menu Spring/Summer 2008



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.

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| Oysters on ice with a selection of accompaniments – chilli and coriander dressing, lemon wedges, shallot vinegar and Tabasco sauce | One £1.50 | Six £9 | Twelve £16 |
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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.

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| Hot and cold shellfish platter with crab | £34 |
| Hot and cold shellfish platter with lobster | £44 |

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.

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| Moules marinières | Starter £6 | Main £10 |
| Mussels steamed with chilli and coriander | Starter £6 | Main £10 |

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.

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| Classic smoked organic salmon | Starter £7 | |
| Bradán Orach (traditional strongly smoked salmon) | Starter £7 | |
| Kinglas fillet of smoked organic salmon, sashimi style, with wasabi and soy sauce | Starter £8 | |
| Loch Fyne Ashet – Bradán Rost, Bradán Orach, classic smoked organic salmon | Starter £7 | Main £12 |

Starters and light dishes

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| Salt & pepper Cornish squid with chilli and coriander dressing | £7 |
| Marinated Loch Duart salmon with beetroot and fennel salad | £6 |
| A pair of Loch Fyne kippers | £7 |
| Peppered South Coast mackerel pâté with toasted brioche and shallot marmalade | £5 |
| Spiced crab and mussel soup | £6 |
| Loch Fyne herring fillets in four marinades with crème fraiche | £6 |
| Salad of smoked duck with pancetta and rocket | £6 |
| Loch Fyne smoked haddock chowder | £6 |

Main courses – seafood

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| Shellfish marinières with saffron aioli | £9 |
| Loch Duart salmon fish cakes with sweet chilli dressing | £10 |
| Bradán Rost (kiln-roasted salmon), char-grilled with a shellfish, mushroom and whisky sauce | £13 |
| Dressed Cromer crab with new potatoes and fine bean salad | £14 |
| Seared line caught yellowfin tuna carpaccio with mint and caper salsa | £12 |
| Scottish lobster (when in season) served cold with truffle mayonnaise | half £15 whole £30 |
| Pan-fried garlic butter king prawns with Provençale sauce | £11 |
| Traditional Goan fish curry | £12 |
| Pan-fried fillets of bream with rocket pesto and roasted garlic mash | £13 |
| Grilled whole lemon sole with baby capers and parsley butter | £18 |
| Poached Loch Fyne smoked haddock with mash, spinach, pea and wholegrain mustard sauce | £11 |
| Smoked fish pie topped with Isle of Mull cheddar gratin | £10 |
| Loch Fyne king scallops pan-fried with garlic butter | £14 |

Main courses – meat and vegetarian

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| Glen Fyne prime Highland 8oz sirloin steak, dry-aged for 28 days | £17 |
| Glen Fyne pork and herb sausages, mash and caramelised red onion gravy | £9 |
| *Slow cooked lentil and chickpea casserole served with polenta | £8 |

Side orders

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| Seasonal vegetables – broccoli or minted garden peas | £2.50 |
| New potatoes | £2.50 |
| Chips | £2.50 |
| Mash | £2.50 |
| Green salad of rocket, baby gem, endive and baby spinach | £2.50 |
| Mixed salad of rocket, baby gem, fennel, tomatoes and red onion with a basil and garlic dressing (also served as a starter/light dish) | £3.50 |

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

Consuming raw or undercooked shellfish may increase your risk of food borne illness. 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.