

À La Carte Menu

OYSTERS

Single – £2.75 ½ dozen – £12.75 dozen – £22.95

Served natural with Fyne vinegar, soy & ginger sauce or wasabi cucumber sauce

Served warm with herb crumb or 'Nduja butter

NIBBLES

Sourdough bread, oil & balsamic (v) 3.00

Nocellara olives (Vg) 3.00

Halloumi fries, chimichurri (v) 4.25

Padrón peppers, smoked sea salt (Vg) 3.25

Chorizo, parsley & white wine* 4.95

STARTERS

SEA SALT & PEPPER SQUID 7.95

sesame seeds, tomato & chilli jam

PAN-FRIED CHILLI & GARLIC KING PRAWNS 7.95

lemon, olive oil, rye sourdough bread

SCOTTISH KING SCALLOPS 11.25

salsa verde, fregola, broad beans, sun-dried tomato

LOCH FYNE FISH SOUP* 6.50

brandade, shaved Gruyère cheese, chargrilled rye sourdough bread

LOCH FYNE® CLASSIC SMOKED SALMON 8.25

capers, horseradish & chive cream, shallots, rye bread

WARM CURED MACKEREL 6.75

chorizo & potato salad, burnt apple purée

LOCH FYNE® SMOKED HADDOCK FISHCAKES 6.50

creamed mustard leeks, lemon oil

LOCH FYNE® GOLDEN SHELL HEBRIDEAN MUSSELS* 7.50

white wine, cream, garlic & parsley, crusty sourdough bread

CHICKEN & MANGO SALAD 6.75

mixed seeds, avocado, cucumber, red onion, chilli & coriander oil

DUCK FILO PARCEL 6.95

spiced couscous, pomegranate, molasses

ASPARAGUS AND POACHED EGG (V) 7.50

watercress, lentil & brown butter vinaigrette

SAMPHIRE & SWEET POTATO PAKORA (Vg) 5.50

date chutney

FISHMONGERS

All of the fresh fish from the fishmongers can be pan-fried, grilled or steamed, and served with a butter or sauce and two sides of your choice.

HAKE FILLET 18.95

YELLOWFIN TUNA STEAK 21.95 Chargrilled option available

MEAGRE FILLET 16.75

LOCH FYNE® SALMON FILLET 18.95

WHOLE TURBOT 27.25

WHOLE SEA BASS 18.95

WHOLE PLAICE 19.75

BUTTERS Lobster* – 'Nduja – Smoked paprika & sun-dried tomato – Garlic – Chilli & lime

SAUCES Roasted chilli oil – Chimichurri – Romesco (N) – Salsa verde – Tapenade

MAINS

LOCH FYNE SEAFOOD MIXED GRILL* 25.95

Scottish salmon, Scottish king scallop, golden shell Hebridean mussels, squid, sea bass fillet, samphire, wilted spinach, lobster butter, sautéed new potatoes

KING PRAWN LINGUINE* 16.50

cherry tomatoes, samphire, tomato & chilli sauce

LOCH FYNE BATTERED LOIN OF COD AND TWICE-COOKED CHIPS 15.50

tartare sauce, mushy peas

THAI GREEN CURRY 16.50

king prawns, hake, wilted spinach, toasted coconut, basmati rice

LOCH FYNE® BRADAN ROST TORTELLONI 15.50

samphire, lemon oil

SEAFOOD RISOTTO* 16.25

golden shell Hebridean mussels, king prawns, squid, samphire, sun-dried tomato

FISH PIE 15.50

Loch Fyne® smoked haddock, Loch Fyne® bradan rost, crab, king prawns, egg, herb crumb, Tenderstem® broccoli, sugar snap peas

LOCH FYNE® POACHED SCOTTISH SMOKED HADDOCK 15.75

mashed potatoes, wholegrain mustard cream, garden peas, wilted spinach

LOCH FYNE® GOLDEN SHELL HEBRIDEAN MUSSELS* 15.75

white wine, cream, garlic & parsley, crusty sourdough bread, French fries

PAN-FRIED MEAGRE FILLET 16.75

okra, Bombay potatoes, raita, pomegranate

WHOLE GRILLED LOBSTER 34.95

French fries, with your choice of garlic butter, chilli & lime butter or 'Nduja butter

LOCH FYNE SHELLFISH PLATTER WITH WHOLE LOBSTER AND DRESSED CRAB 69.95

served on ice with Scottish langoustines, crevettes, Loch Fyne® oysters, Tabasco, Fyne vinegar, mayonnaise

ROASTED LAMB RUMP 19.25

tapenade crushed potatoes, mint & tomato salsa, samphire

DONALD RUSSELL 28-DAY AGED 10oz RIB-EYE STEAK 26.95

twice-cooked chips, pickled onion rings, baked field mushroom, chimichurri

DONALD RUSSELL CHARGRILLED 8oz BEEF BURGER 14.95

crispy pancetta, Gruyère cheese, tomato, burger sauce, brioche bun, French fries

ROASTED CHICKEN THIGHS* 14.50

lemon, garlic, rosemary, white wine, olives

SPINACH GNOCCHI (V) 11.25

samphire, Tenderstem® broccoli, sun-dried tomatoes, chimichurri

ARTICHOKE RISOTTO* (V) 12.25

rosemary, lemon

ROASTED SPICY CAULIFLOWER & BUTTERNUT SQUASH THAI GREEN CURRY (Vg) 12.95

wilted spinach, toasted coconut, basmati rice

SUPERFOOD SALAD (Vg) 11.25

Tenderstem® broccoli, asparagus, pink grapefruit, avocado, pomegranate, soya beans, mixed seeds, rice

ADD TO ANY MAIN

½ lobster 15.00

scallops 6.00

prawns 4.00

SIDES

Buttered new potatoes (v) 3.95

French fries or twice-cooked chips (v) 3.95

Mashed potatoes with chives (v) 3.95

Okra, Tenderstem® broccoli, sugar snap peas (Vg) 3.95

Samphire with fresh lemon (Vg) 3.95

Pak choi, chilli, soy & ginger (V) 3.95

Green salad (Vg) 3.50

Bombay potatoes (Vg) 3.95

DESSERTS

TRADITIONAL CRÈME BRÛLÉE (V) 5.75

homemade honey oat cookies

STICKY BANANA PUDDING (V) (N) 5.95

chocolate ice cream, salted caramel sauce

CHOCOLATE TRUFFLE CAKE (V) 5.95

orange confit, mascarpone

POPCORN SUNDAE (V) 5.75

popcorn ice cream, popcorn, salted caramel sauce

BLUEBERRY RIPPLE CHEESECAKE (V) 5.95

crumbly biscuit base

COCONUT RICE PUDDING (Vg) 5.95

kiwi & ginger jam

VANILLA PANNA COTTA 5.95

rhubarb compôte, ginger crumble

ICE CREAMS & SORBETS (V) 1.95 3.65 5.50

ask us for today's selection and allergen information

SCOTTISH CHEESE PLATE 6.95

selection of cheeses, red onion chutney, traditional Scottish oatcakes

Add a glass of Port 3.75

BRUNCH

Create the perfect start to the day – add juice, a hot drink and toast to any breakfast for just £4 (excl. children's dishes)

THE LOCH FYNE BREAKFAST 9.95

grilled sausage, back bacon, black pudding, haggis, mushroom, baked beans, tomato, egg how you like it, toasted sourdough

WHOLE CRUSHED AVOCADO ON TOASTED SOURDOUGH (V) 6.50

add eggs or bacon 1.45

add eggs and bacon 2.45

EGGS BENEDICT 6.95

toasted English muffin, crispy bacon, poached eggs, hollandaise sauce

EGGS FLORENTINE (V) 6.50

toasted English muffin, wilted spinach, poached eggs, hollandaise sauce

EGGS ROYALE 7.95

toasted English muffin, Loch Fyne® Classic smoked salmon, poached eggs, hollandaise sauce

BAKED EGGS

spinach & mushroom (V) 6.50

smoked salmon 7.95

'Nduja 7.50

smoked haddock & wholegrain

mustard 7.95

AVOCADO, PINK GRAPEFRUIT & CHILLI (Vg) 6.95

LOCH FYNE KIPPERS 7.95

SCRAMBLED EGGS 7.50

Loch Fyne® classic smoked salmon

TOASTED SOURDOUGH (V) 1.95

preserves

Full allergen information on the ingredients in the food we serve is available upon request – please speak to a member of the team. Dishes may vary from those shown due to seasonal availability of ingredients.

(V) suitable for vegetarians. (Vg) suitable for vegans. (*) contains alcohol. (N) contains nuts. Fish, poultry and shellfish dishes may contain bones and/or shell. Please be aware that all our dishes are prepared in kitchens where nuts and gluten are present, as well as other allergens, therefore we cannot guarantee that any food item is completely 'free from' traces of allergens, due to the risk of cross contamination. Consuming raw or lightly cooked shellfish may increase your risk of food-borne illness. Our menu descriptions do not list all ingredients. Please ask your server before ordering if you are concerned about the presence of allergens in your food, alternatively full allergen information can be found at www.lochfyneseafoodandgrill.co.uk. Set menus are subject to availability and may be withdrawn on special event days and during December. Set menus are only available with specified offers and discounts. All service charges, cash and credit/debit card tips are paid in full to our team members.