

# LOCH FYNE

RESTAURANT + BAR

So the story goes... Let the ingredients sing. Our philosophy is the same today as it's always been, since Johnny and Andy opened their first oyster farm on the shores of Loch Fyne in 1978. From the loch to the coast, and the highlands around them, all our ingredients are responsibly cared for and sustainably sourced. And always ready to sing.

## OYSTER BAR

All of our oysters pair perfectly with fresh, crisp whites like Gros Plant, Picpoul de Pinet and Muscadet. For something a little different, try with Joseph Perrier Champagne.

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

served warm with herb crumb *or* 'Nduja butter.

single 3.00 ½ dozen 14.00 dozen 25.00

## NIBBLES

Sourdough bread,  
oil & balsamic (v) 3.25

Nocellara olives (Vg) 3.25

Halloumi fries, chimichurri (v) 4.75

Padrón peppers, smoked sea salt  
(Vg) 3.50

Chorizo, parsley & white wine\* 4.95

## STARTERS

**SEA SALT & PEPPER SQUID 7.95**  
sesame seeds, tomato & chilli jam

**PAN-FRIED CHILLI &  
GARLIC KING PRAWNS 8.25**  
lemon, olive oil,  
rye sourdough bread

**SCOTTISH KING SCALLOPS 11.95**  
salsa verde, fregola, broad beans,  
sun-dried tomato

**LOCH FYNE FISH SOUP\* 7.25**  
brandade, shaved Gruyère cheese,  
chargrilled rye sourdough bread

**LOCH FYNE® CLASSIC  
SMOKED SALMON 9.25**  
capers, horseradish & chive cream,  
shallots, rye bread

**WARM CURED MACKEREL 6.95**  
chorizo & potato salad, burnt apple  
purée

**LOCH FYNE® SMOKED  
HADDOCK FISHCAKES 7.25**  
creamed mustard leeks, lemon oil

**LOCH FYNE® GOLDEN SHELL  
HEBRIDEAN MUSSELS\* 7.95**  
white wine, cream, garlic & parsley,  
crusty sourdough bread

**HAGGIS SCOTCH EGG 7.25**  
curried potato cream, turnip &  
mango chutney

**WARM WINTER SALAD (Vg)  
6.75**  
puy lentils, roasted winter  
vegetables, roast red pepper  
dressing

**SAMPHIRE & SWEET  
POTATO PAKORA (Vg) 5.95**  
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.

**COD FILLET 20.25**

**YELLOWFIN TUNA STEAK 22.95**  
*Chargrilled option available*

**LOCH FYNE®  
SALMON FILLET 19.75**

**WHOLE SEA BASS 19.75**

**WHOLE MEGRIM 20.75**

## BUTTERS

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

## SAUCES

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

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## MAINS

### LOCH FYNE SEAFOOD MIXED GRILL\* 26.95

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

### KING PRAWN LINGUINE\* 16.95

cherry tomatoes, samphire, tomato & chilli sauce

### LOCH FYNE BATTERED LOIN OF COD AND TWICE-COOKED CHIPS 15.95

tartare sauce, mushy peas

### THAI GREEN CURRY 16.95

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

### LOCH FYNE® BRADAN ROST TORTELLONI 15.95

samphire, lemon oil

### FISH PIE 16.95

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 16.50

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

### LOCH FYNE® GOLDEN SHELL HEBRIDEAN MUSSELS\* 16.25

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

### SEAFOOD RISOTTO\* 16.95

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

### PAN-FRIED COD FILLET\* 20.25

pancetta & red wine lentils, chive butter sauce, crispy shallots

### WHOLE GRILLED LOBSTER 35.95

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

### LOCH FYNE SHELLFISH PLATTER WITH WHOLE LOBSTER AND DRESSED CRAB 70.00

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

### DONALD RUSSELL CHARGRILLED 8OZ BEEF BURGER 14.95

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

### SLOW-COOKED PORK BELLY 14.50

burnt apple purée, black pudding mash

### ARTICHOKE RISOTTO\* (V) 12.95

rosemary, lemon

### ROASTED SPICY CAULIFLOWER & BUTTERNUT SQUASH THAI GREEN CURRY (Vg) 13.95

wilted spinach, toasted coconut, basmati rice

### WARM WINTER SALAD (Vg) 11.95

puy lentils, roasted winter vegetables, roast red pepper dressing

### ADD TO ANY MAIN

1/2 lobster 16.00

scallops 7.00

prawns 5.00

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## SIDES

Buttered new potatoes (v) 3.95

French fries or twice-cooked chips (v) 3.95

Mashed potatoes with chives (v) 3.95

Savoy cabbage, shallots, chestnuts (v) 3.95

Roasted rainbow carrots (v) 3.95

Dauphinoise potatoes 3.95

Samphire with fresh lemon (Vg) 3.95

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

Green salad (Vg) 3.75

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**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.lochfyne seafood and grill.co.uk](http://www.lochfyne seafood and grill.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.