

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 ½ dozen dozen

NIBBLES

Sourdough bread,
oil & balsamic (v)

Halloumi fries, chimichurri (v)

Chorizo, parsley & white wine*

Nocellara olives (Vg)

Padrón peppers, smoked sea salt
(Vg)

STARTERS

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

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

HAGGIS SCOTCH EGG
curried potato cream, turnip &
mango chutney

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

WARM CURED MACKEREL
chorizo & potato salad, burnt apple
purée

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

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

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

**SAMPHIRE & SWEET
POTATO PAKORA (Vg)**
date chutney

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

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

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

**LOCH FYNE®
SALMON FILLET**

WHOLE SEA BASS

YELLOWFIN TUNA STEAK
Chargrilled option available

WHOLE MEGRIM

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*

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*

cherry tomatoes, samphire, tomato & chilli sauce

LOCH FYNE BATTERED LOIN OF COD AND TWICE-COOKED CHIPS

tartare sauce, mushy peas

THAI GREEN CURRY

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

LOCH FYNE® BRADAN ROST TORTELLONI

samphire, lemon oil

FISH PIE

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

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

LOCH FYNE® GOLDEN SHELL HEBRIDEAN MUSSELS*

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

SEAFOOD RISOTTO*

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

PAN-FRIED COD FILLET*

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

WHOLE GRILLED LOBSTER

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

LOCH FYNE SHELLFISH PLATTER WITH WHOLE LOBSTER AND DRESSED CRAB

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

DONALD RUSSELL CHARGRILLED 8OZ BEEF BURGER

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

SLOW-COOKED PORK BELLY
burnt apple purée, black pudding mash

ARTICHOKE RISOTTO* (V)
rosemary, lemon

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

wilted spinach, toasted coconut, basmati rice

WARM WINTER SALAD (Vg)

puy lentils, roasted winter vegetables, roast red pepper dressing

ADD TO ANY MAIN

1/2 lobster
scallops
prawns

SIDES

Buttered new potatoes (v)

French fries or twice-cooked chips (v)

Mashed potatoes with chives (v)

Savoy cabbage, shallots, chestnuts (v)

Roasted rainbow carrots (v)

Dauphinoise potatoes

Samphire with fresh lemon (Vg)

Pak choi, chilli, soy & ginger (v)

Green salad (Vg)

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.