

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 2.95 ½ dozen 13.75 dozen 24.25

NIBBLES

Sourdough bread,
oil & balsamic (v) 3.00

Nocellara olives (Vg) 3.00

Halloumi fries, chimichurri (v) 4.50

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 11.50
salsa verde, fregola, broad beans,
sun-dried tomato

LOCH FYNE FISH SOUP* 6.75
brandade, shaved Gruyère cheese,
chargrilled rye sourdough bread

**LOCH FYNE® CLASSIC
SMOKED SALMON 8.25**
capers, horseradish & chive cream,
shallots, rye bread

**LOCH FYNE® SMOKED
HADDOCK FISHCAKES 6.75**
creamed mustard leeks, lemon oil

**CHICKEN & MANGO SALAD
6.75**
avocado, cucumber, red onion, chilli
& coriander oil

**ASPARAGUS AND POACHED
EGG (V) 7.75**
watercress, lentil & brown butter
vinaigrette

**SAMPHIRE & SWEET
POTATO PAKORA (Vg) 5.75**
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 19.75

YELLOWFIN TUNA STEAK 22.50
Chargrilled option available

**LOCH FYNE®
SALMON FILLET 19.25**

WHOLE SEA BASS 19.25

WHOLE PLAICE 20.25

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* 26.25

Scottish salmon, Palourde clams, Scottish king scallop, king prawn, squid, sea bass fillet, samphire, wilted spinach, lobster butter, sautéed new potatoes

KING PRAWN LINGUINE* 16.75

cherry tomatoes, samphire, tomato & chilli sauce

LOCH FYNE BATTERED LOIN OF COD AND TWICE-COOKED CHIPS 15.75

tartare sauce, mushy peas

THAI GREEN CURRY 16.75

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

LOCH FYNE® BRADAN ROST TORTELLONI 15.75

samphire, lemon oil

FISH PIE 16.25

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 15.95

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

SEAFOOD RISOTTO* 16.50

Palourde clams, king prawns, squid, samphire, sun-dried tomato

WHOLE GRILLED LOBSTER 35.75

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

SLOW-COOKED PORK BELLY 13.75

burnt apple purée, black pudding mash

DONALD RUSSELL

CHARGRILLED 8oz

BEEF BURGER 14.95

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

SPINACH GNOCCHI (V) 12.25

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

ARTICHOKE RISOTTO* (V) 12.75

rosemary, lemon

ROASTED SPICY CAULIFLOWER & BUTTERNUT SQUASH THAI

GREEN CURRY (Vg) 13.25

wilted spinach, toasted coconut, basmati rice

SUPERFOOD SALAD (Vg) 11.75

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

ADD TO ANY MAIN

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

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.