

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.

NIBBLES

Sourdough bread,
oil & balsamic (v)

Nocellara olives (Vg)

Chorizo, parsley & white wine*

Halloumi fries, chimichurri (v)

STARTERS

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

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

WARM CURED MACKEREL
chorizo & potato salad,
burnt apple purée

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

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

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

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

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

WHOLE SEA BASS

WHOLE PLAICE

LOCH FYNE® SALMON FILLET

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, squid, sea bass fillet,
samphire, wilted spinach, lobster
butter, sautéed new potatoes

**LOCH FYNE® POACHED
SCOTTISH SMOKED
HADDOCK**
mashed potatoes, wholegrain
mustard cream, garden peas,
wilted spinach

SPINACH GNOCCHI (V)
samphire, Tenderstem® broccoli,
sun-dried tomatoes, chimichurri

KING PRAWN LINGUINE*
cherry tomatoes, samphire,
tomato & chilli sauce

**WHOLE GRILLED
LOBSTER**
French fries, with your choice of
garlic butter, chilli & lime butter
or 'Nduja butter

**ROASTED SPICY CAULIFLOWER
& BUTTERNUT SQUASH THAI
GREEN CURRY (Vg)**
wilted spinach, toasted coconut,
basmati rice

**LOCH FYNE BATTERED
LOIN OF COD AND
TWICE-COOKED CHIPS**
tartare sauce, mushy peas

**DONALD RUSSELL
CHARGRILLED 8oz
BEEF BURGER**
crispy pancetta, Gruyère cheese,
tomato, burger sauce, brioche bun,
French fries

**LOCH FYNE® BRADAN
ROST TORTELLONI**
samphire, lemon oil

THAI GREEN CURRY
king prawns, hake, wilted spinach,
toasted coconut, basmati rice

ADD TO ANY MAIN
½ lobster
scallops
prawns

SIDES

Buttered new potatoes (v)

Mashed potatoes with chives (v)

Pak choi, chilli, soy & ginger (V)

French fries or twice-cooked
chips (v)

Samphire with fresh lemon (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.