

# LOCH FYNE

## EVENING MENU / £15.95

Main course and glass of wine, add a bottle of wine for £12\*\*

### APPETISERS

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, white wine & parsley\* 4.95

### MAINS

#### PAN-FRIED MEAGRE FILLET

okra, Bombay potatoes, raita, pomegranate

#### 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

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

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

#### DONALD RUSSELL 28-DAY AGED 10OZ RIB-EYE STEAK

£10 supplement

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

#### DONALD RUSSELL CHARGRILLED 8OZ BEEF BURGER

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

#### ROASTED CHICKEN THIGHS\*

lemon, garlic, rosemary, white wine, olives

#### ARTICHOKE RISOTTO\* (V)

rosemary, lemon

#### ROASTED SPICY CAULIFLOWER & BUTTERNUT SQUASH

#### THAI GREEN CURRY (VG)

wilted spinach, toasted coconut, basmati rice

### WINE

175ML LOCH FYNE CHENIN BLANC

175ML CUVÉE AMÉLIE SHIRAZ

#### SOFT DRINKS

Coca-Cola Zero Sugar, Diet Coke, traditional cloudy lemonade

\*\*wine bottle includes Loch Fyne Chenin Blanc or The Paddock Shiraz

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 vegan. (\*) 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.lochfynefoodandgrill.co.uk](http://www.lochfynefoodandgrill.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.

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