

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) 3.50	Halloumi fries, chimichurri (v) 5.00	Chorizo, parsley & white wine* 5.00
Nocellara olives (Vg) 3.50	Padrón peppers, smoked sea salt (Vg) 4.00	

OYSTER BAR

All of our oysters pair perfectly with fresh, sparkling whites like Joseph Perrier Champagne or crisp whites like Picpoul de Pinet and Muscadet.

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

Single 3.50 1/2 Dozen 18.00 Dozen 29.00

STARTERS

SEA SALT & PEPPER SQUID 8.50 sesame seeds, tomato & chilli jam	LOCH FYNE® CLASSIC SMOKED SALMON 9.50 capers, horseradish & chive cream, shallots, rye bread	HAGGIS SCOTCH EGG 7.50 curried potato cream, turnip & mango chutney
PAN-FRIED CHILLI & GARLIC KING PRAWNS 8.50 lemon, olive oil, rye sourdough bread	WARM CURED MACKEREL 7.25 chorizo & potato salad, burnt apple purée	SUPERFOOD SALAD (Vg) 7.00 Tenderstem® broccoli, asparagus, pink grapefruit, avocado, pomegranate, soya beans, mixed seeds, rice
SCOTTISH KING SCALLOPS 12.50 salsa verde, fregola, broad beans, sun-dried tomato	LOCH FYNE® SMOKED HADDOCK FISHCAKES 7.50 creamed mustard leeks, lemon oil	SAMPHIRE & SWEET POTATO PAKORA (Vg) 6.50 date chutney
LOCH FYNE FISH SOUP* 7.50 brandade, shaved Gruyère cheese, chargrilled rye sourdough bread	LOCH FYNE® GOLDEN SHELL HEBRIDEAN MUSSELS* 9.00 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.

HAKE FILLET 21.75	MEAGRE FILLET 18.50	WHOLE SEA BASS 23.00
BREAM FILLET 19.00		
YELLOWFIN TUNA STEAK 24.00 <i>Chargrilled option available</i>	LOCH FYNE® SALMON FILLET 21.00	WHOLE PLAICE 22.00

BUTTERS

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

SAUCES

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

MAINS

LOCH FYNE SEAFOOD MIXED GRILL* 28.50

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

KING PRAWN LINGUINE* 17.50

cherry tomatoes, samphire, tomato & chilli sauce

LOCH FYNE BATTERED HADDOCK FILLET AND TWICE-COOKED CHIPS 16.50

tartare sauce, mushy peas

SEAFOOD THAI GREEN CURRY 17.50

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

LOCH FYNE® BRADAN ROST TORTELLONI 17.00

samphire, lemon oil

FISH PIE 17.50

Loch Fyne® smoked haddock, Loch Fyne® bradan rostr, crab, king prawns, egg, herb crumb, Tenderstem® broccoli, sugar snap peas

LOCH FYNE® POACHED SCOTTISH SMOKED HADDOCK 17.50

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

LOCH FYNE SHELLFISH PLATTER WITH WHOLE LOBSTER AND DRESSED CRAB 75.00

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

SEAFOOD RISOTTO* 18.00

Mussels, king prawns, squid, samphire, sun-dried tomato

LOCH FYNE® GOLDEN SHELL HEBRIDEAN MUSSELS* 18.00

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

PAN-FRIED MEAGRE FILLET 19.00

okra, Bombay potatoes, raita, pomegranate

WHOLE GRILLED LOBSTER 38.50

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

CHARGRILLED 8OZ BEEF BURGER 17.50

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

SLOW-COOKED PORK BELLY 16.00

burnt apple purée, black pudding mash

SPINACH GNOCCHI (V) 14.50

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

ARTICHOKE RISOTTO* (V) 13.50

rosemary, lemon

ROASTED SPICY CAULIFLOWER & BUTTERNUT SQUASH THAI GREEN CURRY (Vg) 14.50

wilted spinach, toasted coconut, basmati rice

SUPERFOOD SALAD (Vg) 13.00

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

ADD TO ANY MAIN

1/2 lobster 19.50
scallops 10.00
prawns 7.00

SIDES

Buttered new potatoes (v) 4.50

French fries or twice-cooked chips (v) 4.50

Mashed potatoes with chives (v) 4.50

Okra, Tenderstem® broccoli, sugar snap peas (Vg) 4.50

Dauphinoise potatoes 4.50

Samphire with fresh lemon (Vg) 4.50

Pak choi, chilli, soy & ginger (v) 4.50

Green salad (Vg) 4.50

Bombay potatoes (Vg) 4.50

Whilst we take care to preserve the integrity of our vegetarian & vegan products, we must advise that these are handled in a multi-kitchen environment.

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. All stated weights are approximate prior to cooking, some dishes may contain alcohol which may not be listed on the menu. 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. 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.