



From our seas and shores, naturally

## Autumn/Winter

It all started thirty years ago with a small oyster shack on the main West Highland road at the head of idyllic Loch Fyne – Scotland's longest sea loch. We may be a little bigger now but the oysters and mussels we serve are still grown in the same fertile waters of the loch, harvested with care and delivered fresh for you to enjoy.

Our philosophy on serving seafood remains the same too: we are dedicated to the protection of our seas, our maritime communities and all forms of marine life. We do not source fish from deep sea trawlers or from endangered stocks.

### Starters & light dishes

Pan-fried squid with tomato and balsamic dressing	£5.50
A pair of <i>Loch Fyne</i> kippers	£7
Peppered South Coast mackerel pâté with toasted brioche and shallot marmalade	£5
Wild mushroom, spinach and goat's cheese tart*	£6
Lobster bisque	£6
<i>Loch Fyne</i> herring fillets in four marinades with crème fraîche	£6
<i>Glen Fyne</i> game terrine with shallot marmalade	£6.50
<i>Loch Fyne</i> smoked haddock chowder	£6

### Seafood dishes

Pan-fried salmon with shiitake mushrooms, ginger and bok choy	£12
Grilled whole sea bass with new potatoes and rosemary and herb butter	£14
Pan-fried garlic butter king prawns with Provençal sauce	£11
Pan-fried fillets of bream with rocket pesto and roasted garlic mash	£13
<i>Bradán Rost</i> (kiln-roasted salmon), char-grilled with a shellfish, mushroom and whisky sauce	£13
Grilled halibut with new potatoes, lemon, parsley and white wine	£18
Lobster served cold with truffle mayonnaise	half £15 whole £30
Poached <i>Loch Fyne</i> smoked haddock with mash, spinach, pea and wholegrain mustard sauce	£11
Smoked fish pie topped with Isle of Mull cheddar gratin	£10
<i>Loch Fyne</i> king scallops pan-fried with garlic butter	£14

### From the loch...

Our loch specialities are second to none and we have built our reputation on serving the finest quality shellfish and smoked salmon available. These starters and main courses are pure, simple, classic dishes – the shellfish and platters are perfect for sharing.

#### *Loch Fyne* oysters (when in season)

From the clean, fertile waters of Argyll. Out of season we buy only from other artisanal Scottish growers.

Oysters on ice with a selection of accompaniments – chilli and coriander dressing, lemon wedges, shallot vinegar and Tabasco sauce

One £1.50 Six £9 Twelve £16

#### *Loch Fyne* mussels (when in season)

Our mussels are grown on ropes suspended in the loch and benefit from having both a fresh and a tidal water environment. Out of season we buy only from other artisanal Scottish growers.

Moules marinières Starter £6 Main £10

#### *Loch Fyne* platters

Our platters comprise the best shellfish of the day served chilled and topped with a steaming bowl of juicy mussels. As seasonality affects availability of certain items please ask your server about the content of today's platter.

Hot and cold shellfish platter with crab for two people £34

Hot and cold shellfish platter with lobster for two people £44

#### *Loch Fyne* smoked salmon

All of our award winning smoked salmon is RSPCA Freedom Food accredited, and is hand filleted and smoked over oak chips from old whisky casks.

Classic smoked organic salmon Starter £7

*Bradán Orach* (traditional strongly smoked salmon) Starter £7

*Kinglas* fillet of classic smoked salmon, sashimi style, with wasabi and soy sauce Starter £8

*Loch Fyne* ashet – *Bradán Rost*, *Bradán Orach*, classic smoked organic salmon Starter £7 Main £12

### Meat & vegetarian dishes

<i>Glen Fyne</i> loin of lamb with mint and capers	£16
Highland venison and beef casserole with mash	£11
<i>Glen Fyne</i> prime Highland 8oz sirloin steak, dry-aged for 28 days	£17
Lentil, chickpea and sweet potato casserole with rice*	£9

### Side orders

Seasonal vegetables – cabbage, leeks and peas	£2
New potatoes	£2
Chips	£2
Mash	£2
Green salad of rocket, cos and chicory with a light French dressing	£2
Mixed salad of rocket, cos, fennel, tomatoes and red onion with a basil and garlic dressing (may also be served as a starter)	£2.50

Ask about our fixed price menus for lunch and dinner.

#### Please note

Consuming raw or undercooked shellfish may increase your risk of food borne illness. If you have any food allergies/intolerances, please speak to the manager on duty.

#### Service charge

For parties of six or more, a 10% discretionary service charge will be added to your bill.

\*Suitable for vegetarians.



[www.lochfyne.com](http://www.lochfyne.com)



Ralph – langoustine fisherman, Loch Fyne, Scotland.



Ewan – halibut fisherman, Kilmelford, Scotland.



Yanis – mussel farmer, Loch Fyne, Scotland.



Alistair – shepherd, Cairndow, Scotland.