



LOCH FYNE
RESTAURANTS



Our winter menu features some exciting new dishes including our 'warm and hearty' section, perfect when there's a chill in the air. We have highlighted our new items to help your selection - we hope you enjoy them.

EVENING MENU

We started life as a small oyster shack on the main West Highland road at the head of beautiful Loch Fyne. Our pledge to care for the marine environment was set in stone at the outset and we have led the way in encouraging responsible, sustainable fishing.

Starters

<i>Loch Fyne</i> oysters on ice	1 £1.65 6 £9.50 12 £16.75	Thai fishcakes with sweet chilli and coriander dip <i>v</i>	£4.95
Whitebait with lemon mayonnaise	£4.45	<i>Loch Fyne</i> mussels, served with crusty bread;	£4.95
<i>Loch Fyne</i> oak smoked salmon with baby capers	£5.95	- <i>Marinières</i> with white wine, cream, onion and herbs	
King prawns in hot garlic and chilli olive oil with lemon and herbs	£6.25	- <i>Provençale</i> with tomato and oregano <i>v</i>	
Coarse peppered mackerel pâté with oatcakes <i>v</i>	£4.50	Warm goat's cheese and roasted red pepper tart <i>v</i>	£5.95
Scottish smoked beef salad with pancetta and horseradish mayonnaise <i>v</i>	£5.45	Lobster bisque with garlic aioli and toasted crusty bread <i>v</i>	£5.85
<i>Loch Fyne</i> smoked salmon ashet – <i>Bradán Rost</i> (kiln roasted salmon fillet), <i>Kinglas</i> fillet (sashimi style) and oak smoked salmon	£7.45	Classic prawn cocktail with Marie Rose sauce	£5.95
		Chicken liver pâté with shallot marmalade	£4.85
		<i>Loch Fyne Kinglas</i> fillet of smoked salmon, sashimi style, served with wasabi and soy sauce	£6.85

Mains

Pan-fried fillets of seabass with spicy stir-fried Chinese greens, garlic, ginger and sweet chilli and sesame sauce	£11.75	Warm and Hearty	
Crab cakes served with chilli and garlic green beans <i>v</i>	£11.95	New England chowder with cod, clams, pancetta and potato <i>v</i>	£9.95
<i>Loch Fyne Bradán Rost</i> (kiln-roasted salmon fillet) with a whisky and oyster mushroom sauce and creamy mash	£12.95	Goan fish curry with monkfish, prawns and a chilli, masala and coconut sauce, served with rice <i>v</i>	£11.85
Our famous fish and chips: line-caught haddock, with chips, mushy peas and tartare sauce	£11.95	Poached <i>Loch Fyne</i> smoked haddock with spinach, peas and mash and a creamy wholegrain mustard sauce	£11.85
<i>Loch Fyne</i> mussels, served with crusty bread; - <i>Marinières</i> with white wine, cream, onion and herbs - <i>Provençal</i> with tomato and oregano <i>v</i>	£9.95	Creamy, potato-topped fish pie with salmon, cod, smoked haddock and prawns <i>v</i>	£8.95
Langoustine scampi with chips, garden peas and tartare sauce	£10.75	Monkfish and chorizo risotto <i>v</i>	£10.50
Chilled half lobster with ginger and lime dressing served with a rocket and chicory salad	£14.85	Meat and Pasta	
Seafood selection - grilled salmon, sea bass and king prawn with seared scallops served with lemon parsley butter, spinach and new potatoes	£16.50	Pan-fried breast of Gressingham duck with bubble and squeak and a ginger and shiitake mushroom sauce <i>v</i>	£12.50
Whole grilled lemon sole with capers and herb butter served with new potatoes and green beans <i>v</i>	£16.95	21-day aged British rib-eye steak, garlic mushrooms, chips and your choice of béarnaise or peppercorn sauce - add king prawns	£15.95 £18.95
Marinated king prawns served with chips and lemon mayonnaise	£13.95	Asparagus tortellini with a tomato and oregano sauce <i>v v</i>	£9.25

Our Famous Shellfish Platters

Our sharing platters feature hot mussels and the chef's selection of the best shellfish of the day to accompany your whole crab or lobster – typically: oysters, crayfish, creel caught langoustine, clams and queen scallops.

Shellfish platter with crab	for two £35.50
Shellfish platter with lobster	for two £45.50

Side Orders

Bread basket	£1.50	Green beans with garlic butter	£2.95
Chips	£2.50	Green salad	£2.50
New potatoes	£2.50	Mixed salad	£2.95
Sautéed spinach with nutmeg	£2.95		

See our daily specials board for the chef's recommendations using best in season produce.

Our desserts are homemade and delicious – ask your server for today's selection.

All our seafood is ethically sourced, either farmed responsibly or from sustainable wild stocks. Our salmon is from RSPCA Freedom Food accredited farms.

v Suitable for vegetarians. *v* Contains nuts. If you have any food allergies or intolerances please speak to the manager on duty. Consuming raw or lightly cooked shellfish may increase your risk of food borne illness. All italicised names are trademarks registered to Loch Fyne Oysters Limited. For parties of six or more, a 10% discretionary service charge will be added to your bill.

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