



Two Courses - £12
Three Courses - £15

Starters

Loch Fyne fish & crab soup

Bradan Rost kiln-roasted salmon with horseradish mayonnaise

Crevettes with garlic butter

Chicken liver & heather honey pâté with toast

Loch Fyne mussels Provençal

Main Courses

Battered cod & chips

Grilled herrings & vine tomatoes roasted with balsamic vinegar

Pan fried gilthead bream with braised fennel

Linguine with *Loch Fyne* smoked salmon & mushrooms

Char-grilled *Glen Fyne* 7oz rump steak with peppercorn sauce & chips
(£2.00 supplement)

Desserts

Chocolate tart or apple crumble

Main courses are served with a side order.

We do not source fish from deep sea trawlers or endangered stocks