

Our History

Our founder, Johnny Noble grew up on the shores of Loch Fyne with the beauty of Highland life and landscape as a backdrop. His desire to create a sustainable future for this unique environment and community led to the development of our first oyster farm with partner Andrew Lane in the late 1970's.

In the 1980's, the company slowly expanded to add a smokehouse, farm shop and the Oyster Bar – the inspiration behind the Loch Fyne Restaurant group.

In 2003, Loch Fyne Oysters became owned by a trust set up on behalf of all the staff. The employees are now shareholders and the sustainable future Johnny Noble dreamt of is a reality.

It is a pleasure to welcome you.

Ardkinglas House



Andrew & John Noble with record breaking salmon River Fyne, 1917



LOCH FYNE[®]

OYSTER BAR



Thank you for visiting our Oyster Bar located in these farm buildings since 1988.

As a company we are committed to producing and sourcing good food using sustainable methods whose impact on the environment is at least neutral and strives to be positive.

Telephone 01499 600 482

Email oyster.bar@lochfyne.com

www.lochfyne.com

Loch Fyne Oysters Ltd., Clachan, Cairndow, Argyll PA26 8BL

menu



A company owned and run by its employees

Menu

Loch Fyne house specialities

Oysters on ice with shallot vinegar and tabasco	one £1.70	six £9.50	twelve £18.00
Oysters on ice with chilli and coriander dressing			
Oysters with garlic breadcrumbs	one £1.80	six £10.50	twelve £20.00
Oysters baked with Mull cheddar and spinach			

Our oysters are grown naturally, on the shore at Ardinglas at the head of Loch Fyne, and by our partner growers in Argyll and the Islands. Tidal waters mix with fresh water from the hills to create optimum conditions for sweet, succulent oysters.

Cold shellfish platter	half £24.50	main £42.50
Shellfish platter with half lobster		main £49.95

Our platters consist of the best local shellfish – typically crab, langoustines, oysters, mussels, queen scallops, cockles, king prawns, brown shrimps and razor clams. As weather and tides affect availability please ask for details of today's selection.

Loch Fyne smoked salmon

Glengoyne 21 year old whisky marinated smoked salmon	starter £7.25	main £12.25
Citrus and black pepper infused smoked salmon	starter £7.25	main £12.25
Traditional organic Loch Fyne smoked salmon	starter £7.25	main £12.25
Bradán Orach (traditional strongly smoked salmon)	starter £7.25	main £12.25
Classic smoked salmon	starter £7.25	main £12.25
The Loch Fyne ashet – Bradán Rost, Bradán Orach, organic smoked salmon and gravadlax	starter £9.95	main £14.50

We source our salmon from small independent fisheries accredited through the Freedom Food scheme (monitored by the RSPCA) or by the Soil Association (for organic status) the salmon is hand filleted and smoked over oak chips from old whisky casks.

Loch Fyne mussels (when in season)

Loch Fyne mussel's mariniere	small £5.60	large £9.95
Loch Fyne mussel's with locally sourced chorizo	small £6.40	large £11.95

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.

Thank you for visiting our Oyster Bar located in these farm buildings since 1988. As a company we are committed to producing and sourcing good food using sustainable methods whose impact on the environment is at the least neutral and strives to be positive.

All our dishes are cooked to order using the freshest ingredients, simply. You are welcome to select any dish, or number of dishes, in any order.

Starters and light dishes

Today's homemade soup	£4.95
Smoked mussel and tomato soup	£5.95
Salad of roasted smoked Bute lamb with mint relish and pickle	£7.25
Gravadlax with dill sauce and sweet pickled cucumber	£7.25
Kinglas fillet sushi style	£8.45
Loch Fyne herring fillets in four marinades	£5.95
Marinated avocado with lime, smoked mussels and crème fraiche	£6.75
A pair of Loch Fyne kippers	£7.95
Crisp fried squid with sweet chilli sauce	£6.95
West coast langoustine salad with prawns and tomato mayonnaise	£8.25
West coast langoustine platter – a plate of cold langoustine shell on with tomato mayonnaise	£10.95

Main courses – seafood

Bradán Rost with caesar salad	£12.95
West coast langoustine platter – a plate of cold langoustine shell on with tomato mayonnaise	£21.75
Smoked haddock fillet with wilted greens and parsley sauce	£13.75
Cold poached Freedom Food salmon with cucumber salad mayonnaise	£12.95
Local hand-dived king scallops baked in the shell with creamed potato and lemon sauce	£16.95
Char-grilled Argyll halibut with parsley butter	£17.99
Bouillabaisse with aioli and crusty bread	£13.85
Pink peppercorn crusted fillet of Freedom Food salmon with wilted spinach and salsa	£12.95
Pan-fried cod fillet with warm vegetable and basil salad	£13.50

Main courses – Glen Fyne meat

Char-grilled Scotch prime ribeye steak, aged 28 days, with roasted tomato, mushrooms and hand cut chips Choice of sauce: bernaise, red wine or peppercorn	£18.25
Salad of roasted smoked Bute lamb with mint relish and pickle	£12.95
Glen Fyne pork and herb sausages with mash and caramelised onion gravy	£10.75

Glen Fyne meat is produced from animals born and bred exclusively in Scotland and is known for its tenderness and flavour.

Main courses – other

Risotto with sweet potato, rocket and parmesan*	£13.50
---	--------

Side orders

New potatoes with parsley butter	£2.80
Seasonal vegetables	£2.80
Mashed potato	£2.80
Homemade chunky chips	£2.80
Tomato, balsamic and rocket salad	£2.80
Mixed leaf and herb salad	£2.80

Please note: Consuming raw or uncooked shellfish may increase your risk of food borne illness. If you have any food allergies / intolerances, please speak to the manager on duty.
* Suitable for vegetarians.

All italicised names are trademarks registered to Loch Fyne Oysters Limited.

*from our seas and
shores, naturally*