



LOCH FYNE®
RESTAURANTS

MENU

We started life as a small shack selling oysters on Scotland's West Highland route at the head of Loch Fyne. We have always been passionate about protecting the environment that brings us the sustainable fish and shellfish we all enjoy so much. Our seafood is carefully sourced, either from abundant wild stocks or farmed responsibly.

Our chef recommends

A selection of delicious seasonal dishes can be found on our specials board.

APPETISERS AND APERITIFS

New SEAFOOD SALAD £3.25
MUSSELS, PRAWNS, OCTOPUS AND SQUID IN OLIVE OIL

LOCH FYNE® SINGLE OYSTER £1.95

OLIVES £2.95
MARINATED GREEN AND BLACK OLIVES
WITH GARLIC AND RED PEPPERS

BASKET OF BREAD £1.85

GLASS OF PROSECCO £4.00

KIR ROYALE £6.50

STARTERS

New LOBSTER BISQUE £6.45
WITH GARLIC BREAD

New MUSSEL AND CLAM CHOWDER £6.25
WITH PANCETTA, POTATO, PARSLEY AND CREAM

PRAWN COCKTAIL £5.95
WITH A CITRUS MARIE ROSE SAUCE

WHITEBAIT £5.05
WITH LEMON MAYONNAISE

KING PRAWNS £6.45
IN HOT CHILLI AND GARLIC OIL WITH
LEMON AND HERBS

SCOTTISH SMOKED BEEF £5.75
WITH PANCETTA, SHREDDED LETTUCE AND
HORSERADISH MAYONNAISE

DEEP-FRIED SALT AND PEPPER SQUID £6.35
WITH CHILLI AND LIME, SERVED
WITH WASABI MAYONNAISE

New THE FISHERMAN'S PLATE £14.65
A SHARING STARTER FEATURING LOCH FYNE®
SMOKED SALMON, KINGLAS® FILLET AND BRADAN
ROST® (KILN-ROASTED SALMON FILLET), PEPPERED
MACKEREL PÂTÉ, ROLLMOP AND SHERRY HERRINGS,
WHITEBAIT AND LEMON MAYONNAISE, SERVED WITH BREAD

COARSE PEPPERED MACKEREL PÂTÉ £4.85
WITH SCOTTISH OATCAKES

New DUCK LIVER PARFAIT £6.45
WITH SPICED PLUM CHUTNEY AND TOASTED BAGUETTE

MUSHROOM AND CAMEMBERT BAKE £5.65
WITH TOASTED FARMHOUSE BREAD, WATERCRESS PESTO,
BUTTON MUSHROOMS AND CREAMY CORNISH CAMEMBERT *v*

SIDE ORDERS

CHIPS £2.95

NEW POTATOES £2.95

New ROASTED SWEET POTATOES £2.95

New SAMPHIRE £3.45

SPINACH WITH NUTMEG £3.25

GREEN BEANS AND GARLIC BUTTER £3.25

SALAD, MIXED OR GREEN £2.95

SPECIALITIES 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

ONE £1.95 | SIX £10.55 | DOZEN £17.55
OYSTERS ON ICE SERVED WITH SHALLOT VINEGAR,
CHILLI CORIANDER DRESSING AND TABASCO

LOCH FYNE® MOULES MARINIÈRES

STARTER £6.05 | MAIN £12.25
MUSSELS WITH WHITE WINE, CREAM, SHALLOTS
AND PARSLEY, SERVED WITH CRUSTY BREAD

LOCH FYNE® SMOKED SALMON

SMOKED SALMON STARTER £6.55
WITH BABY CAPERS

LOCH FYNE® KINGLAS® FILLET
OF SMOKED SALMON STARTER £6.95
SASHIMI STYLE, SERVED WITH
WASABI AND SOY SAUCE

HOT AND COLD SHELLFISH PLATTERS

THE CHEF'S SELECTION OF THE FINEST SHELLFISH:

DELUXE LOBSTER AND CRAB PLATTER £59.00
CHILLED HALF LOBSTER AND WHOLE CRAB

DELUXE CRAB PLATTER £49.00
CHILLED WHOLE CRAB

BOTH PLATTERS TYPICALLY FEATURE THE FOLLOWING
(DEPENDING ON AVAILABILITY):

CHILLED: KING PRAWNS, CREVETTES, SMOKED
PRAWNS AND OYSTERS

STEAMED: MUSSELS, CLAMS, LANGOUSTINES,
CRAYFISH AND SQUID COOKED IN GARLIC, SHALLOTS
AND WHITE WINE

GRILLED: QUEEN SCALLOPS

ALL SERVED WITH SHALLOT VINEGAR, CHILLI CORIANDER
DRESSING, MAYONNAISE AND TABASCO SAUCE

FYNE DINE SET MENU

TWO COURSES PLUS A SIDE DISH

AVAILABLE EVERY DAY UNTIL 5PM

£9.95 PER PERSON

Please see our separate seasonal menu

MAINS

New POACHED LOCH FYNE® SMOKED HADDOCK £12.25
WITH POTATO, CABBAGE AND LEEK MASH
AND MUSTARD SAUCE TOPPED WITH A
SOFT POACHED EGG

New SALMON AND KING PRAWN MISO £14.25
WITH MANGE TOUT, SPRING ONION, SHIITAKE
MUSHROOMS, CHILLI, GINGER AND RICE NOODLES

FISHERMAN'S PIE £10.15
SALMON, COD, SMOKED HADDOCK, PRAWNS
AND BOILED EGG IN A BÉCHAMEL SAUCE WITH
CREAMY MASH AND MELTED CHEESE

New FILLET OF SCOTTISH HAKE £13.75
PAN-FRIED WITH SAMPHIRE, SAUTÉED NEW
POTATOES AND PARSLEY SAUCE

New WHOLE BAKED SEA BASS £15.95
WITH CORIANDER, CHILLI AND GINGER BUTTER,
SERVED ON TENDERSTEM BROCCOLI AND PAK CHOI

FISH AND CHIPS £11.95
LINE-CAUGHT NORTH ATLANTIC HADDOCK, CHIPS
AND FRESH MINTED MUSHY PEAS WITH TARTARE SAUCE

New BOUILLABaisse £15.85
FISH STEW WITH MUSSELS, SALMON AND KING PRAWNS
FLAVOURED WITH TARRAGON, CORIANDER AND DILL

New PAN-FRIED MUSSELS AND SQUID £12.75
WITH LEMON-RICOTTA RAVIOLI AND A SHIITAKE
MUSHROOM CREAM SAUCE

SEAFOOD SELECTION £17.00
GRILLED SALMON, SEA BASS AND KING PRAWN
WITH SEARED SCALLOPS SERVED WITH LEMON
PARSLEY BUTTER, SPINACH AND NEW POTATOES

ASIAN-STYLE KING PRAWNS AND SCALLOPS £16.25
PAN-SEARED AND SERVED WITH SAUTÉED MUSHROOMS,
ONIONS AND SPINACH, FRAGRANT THAI RICE
AND CHILLI JAM

SMOKED HADDOCK RISOTTO £10.95
WITH A SOFT POACHED EGG

CHILLED HALF LOBSTER £15.50
WITH GINGER AND LIME DRESSING SERVED WITH
ROCKET AND CHICORY SALAD

MONKFISH AND PRAWN THAI GREEN CURRY £13.25
WITH COCONUT MILK, GINGER AND LEMONGRASS
SERVED WITH FRAGRANT THAI RICE AND PRAWN CRACKERS

New RAVIOLI DUO £10.25
PUMPKIN AND LEMON-RICOTTA RAVIOLI WITH
PAN-FRIED SHIITAKE MUSHROOMS, COURGETTES,
SPINACH, CHILLI AND GARLIC IN A CREAM SAUCE *v*

MEAT

New PAN-FRIED BREAST OF GRESSINGHAM DUCK £14.35
WITH ROASTED SWEET POTATOES AND A BALSAMIC
AND BEETROOT JUS

21-DAY AGED BRITISH RIB-EYE STEAK £16.45
WITH GARLIC MUSHROOMS, CHIPS AND PEPPERCORN SAUCE
ADD KING PRAWNS £19.65

v SUITABLE FOR VEGETARIANS. DISHES MAY CONTAIN FISH BONES. WE PREPARE ALL OUR FOOD IN KITCHENS WITH PRODUCTS CONTAINING GLUTEN AND NUTS. OUR MENU DESCRIPTIONS DO NOT CONTAIN ALL INGREDIENTS, SO PLEASE ASK A MEMBER OF OUR STAFF BEFORE ORDERING IF CONCERNED ABOUT THE PRESENCE OF ALLERGENS IN OUR FOOD. CONSUMING RAW OR LIGHTLY COOKED SHELLFISH MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. KINGLAS AND BRADAN ROST 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.

WWW.LOCHFYNE-RESTAURANTS.COM