



DINE

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

In addition to our menu, please see our specials boards for the daily seasonal dishes.

Feel free to ask your waiter for a recommendation

APPETISERS

Seafood Salad	£3.25
mussels, prawns, octopus and squid in olive oil	
Loch Fyne® Single Oyster	£1.95
Olives	£2.75
marinated green and black olives with red peppers	
Basket of Bread	£1.85
Glass of Prosecco	£4.00
Kir Royale	£6.50

STARTERS

Loch Fyne® Oysters	One £1.95 Six £10.25 Dozen £17.25
▶ Traditionally served on ice	
▶ In tempura batter, coriander, spring onion, chilli jam	
▶ Grilled with garlic & herb breadcrumb	
▶ Mixed platter (6 or 12)	
Loch Fyne® Salmon & Prawn Fish Soup	£5.65
warm crusty bread	
Tempura Battered Squid	£6.25
rocket leaves, coriander, spring onion, chilli jam	
Potted Brown Shrimps	£5.95
or Potted Smoked Peppered Mackerel	£4.95
warm crusty bread, fennel, coriander garnish	
Loch Fyne® Smoked Salmon	£6.45
baby caper dressing, brown bread	
Loch Fyne® Moules Marinières	£5.95
pan-fried mussels, cream, white wine & shallot sauce, warm baguette	
Pan-fried Chilli & Garlic King Prawns	£6.35
in oil with lemon, brown bread	
Duck Liver Parfait	£6.25
spiced plum chutney, brown bloomer	
Prawn Cocktail	£5.95
cold-water prawns, Marie Rose sauce, citrus salad	
Grilled Goat's Cheese Crouton Salad v	£5.25
pear, seasonal leaves, squash, pumpkin seeds	

MAINS

Poached Loch Fyne® Smoked Haddock	£12.45
potato, leek & cabbage mash, mustard & crème fraîche sauce, soft poached egg	
Whole Grilled South Coast Plaice	£13.45
lemon & parsley beurre noisette, buttered new potatoes	
Fish and Chips	£12.45
line-caught North Atlantic haddock, twice-cooked chips, mushy peas, home-made tartare sauce	
Loch Fyne® Moules Frites	£11.95
pan-fried mussels, cream, white wine & shallot sauce, French fries, crusty bread	
Seared King Scallops in the Shell	£16.75
pancetta & spring green fricassée, white wine & crème fraîche sauce, mash	
Lobster Frites	£19.95
whole-baked Canadian lobster, garlic butter, French fries, mayonnaise	
Pan-fried Loch Fyne® Mussels and Squid	£12.45
lemon-ricotta ravioli, shiitake mushroom, cream & white wine sauce	
Pan-fried Breast of Gressingham Duck	£13.95
(served pink) sautéed potatoes, fricassée of pancetta & baby leeks, white wine & crème fraîche sauce	
Scottish Aberdeen Angus Chargrilled Burger	£9.95
smoked bacon, Lockerbie Mature Cheddar, home-made tomato & orange chutney, salad, mayonnaise, French fries	
21-Day Aged British Rib-eye	£16.45
char-grilled steak, twice-cooked chips, garlic mushrooms, peppercorn sauce	
Add pan-fried king prawns	£19.25
Ravioli Duo v	£9.95
pumpkin ravioli, lemon & ricotta ravioli, shiitake mushroom, white wine & spinach cream sauce	

SIDES

Twice-cooked Chips	£3.00
Buttered New Potatoes	£3.00
French Fries	£3.00
Pan-fried Samphire in Garlic Butter	£3.45
Spinach with Nutmeg	£3.25
Green Beans in Garlic Butter	£3.25
Seasonal Salad	£3.00
Basket of Bread	£1.85

FISH, YOUR WAY

Select from the list below or visit our fish counter to choose your fillet, let us know if you would like it pan-fried, grilled or steamed, then choose a sauce or salsa accompaniment and two side orders

FISH COUNTER
FILLETS

Farmed Scottish Salmon	£13.95
firm texture, rich and clean meaty flavour	
Wild Scottish Hake	£14.95
soft, melting texture, sweet flavour	
Farmed Gilt-Head Bream	£15.95
firm texture, white fillet, sweeter than sea-bass	
Farmed Mediterranean Stone Bass	£17.45
a premium bass, also known as meagre, firm and moist texture, light, steely flavour	



CHOOSE
A SAUCE

Hollandaise
Slow-roasted Tomato Pesto
Parsley Sauce
Salsa Verde (capers, herbs)



ADD TWO
SIDES

Samphire
Seasonal Salad
Spinach with Nutmeg
Green Beans with Garlic
Twice-cooked Chips, French Fries or Sautéed Potatoes

LOCH FYNE® HOT AND COLD SHELLFISH PLATTERS

Chef's selection of the finest shellfish, typically featuring (depending on availability):

cooked mussels, clams, langoustines, crayfish in garlic, shallot & white wine sauce and **chilled** oysters, king prawns, crevettes, smoked prawns

Deluxe Platter	£57.00
chilled Canadian half lobster, whole native brown crab	
Crab Platter	£47.00
chilled whole native brown crab	

FYNE DINE SET MENU

Please see our separate set menu

One main course

£7.95 per person

Two courses (a main course with a starter or dessert)

£9.95 per person

Three courses (a starter, a main and a dessert)

£11.95 per person

Available every day until 5pm

www.lochfyne-restaurants.com

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 eight or more, a 10% discretionary service charge will be added to your bill. Dishes may vary from those shown depending on availability – weather may affect the catch.