



MENU

Our summer menu features some exciting new dishes including our Seasonal Selection. We have highlighted our new items and hope you enjoy them.

See our specials board for the chef's recommendations using the best seasonal produce.

Appetisers and Aperitifs

Basket of bread with olive oil and balsamic vinegar	£1.50	Glass of Prosecco	£4.00
Marinated black and green olives	£2.50	Kir Royale	£6.50

Starters

Norfolk crab , ginger and spring onion soup with toasted ciabatta drizzled with chilli-garlic oil	£5.45	Deep-fried salt and pepper Scottish squid with chilli and lime – served with wasabi mayonnaise	£6.25
Loch Fyne® moules marinières with white wine, cream, shallots and herbs served with crusty bread	£5.65	The Fisherman's Plate – a sharing starter featuring <i>Loch Fyne®</i> smoked salmon, <i>Kinglas</i> fillet and <i>Bradán Rost</i> (kiln-roasted salmon fillet), peppered mackerel pâté, rollmop and sherry herrings, smoked prawns and mayonnaise, served with bread	£14.25
King prawns in hot garlic and chilli olive oil with lemon and herbs	£6.35	Chicken liver pâté with shallot marmalade	£4.85
Whitebait with lemon mayonnaise	£4.85	Loch Fyne® Kinglas fillet of smoked salmon – sashimi style, served with wasabi and soy sauce	£6.85
Loch Fyne® smoked salmon with baby capers	£6.45	Mushroom and Cooleeney gratin – a rich bake layered with toasted farmhouse bread, watercress pesto, button mushrooms and creamy Brie-style cheese	£5.25
Coarse peppered mackerel pâté with Scottish oatcakes	£4.65	Tagliolini pasta with char-grilled courgettes, rosemary, chilli and a tomato oregano sauce	£4.75
Prawn cocktail with a citrus Marie Rose sauce	£5.95		
Scottish smoked beef salad with pancetta and horseradish mayonnaise	£5.55		
Loch Fyne® oysters on ice served with shallot vinegar, chilli coriander dressing and Tabasco	one £1.65 six £9.50 dozen £16.75		

Hot and Cold Shellfish Platters (also ideal as a shared starter)

The chef's selection of the finest shellfish:	Both platters include the following:	Add a bottle of <i>Joseph Perrier Cuvée Royale Brut N.V. Champagne</i> to either of our platters	£29.95
Deluxe Lobster and Crab Platter chilled ½ lobster and whole crab	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		
Deluxe Crab Platter chilled whole crab	All served with shallot vinegar, chilli coriander dressing, mayonnaise and Tabasco sauce		

Mains

Poached Loch Fyne® smoked haddock with spinach and peas in a creamy wholegrain mustard sauce on a bed of mash	£11.95	Meat	
Creamy potato-topped fish pie with salmon, cod, smoked haddock and prawns	£9.25	21-day aged British rib-eye steak , garlic mushrooms, chips and peppercorn sauce	£16.45
Monkfish and king prawn Thai curry served with fragrant Thai rice and prawn crackers	£12.95	– add king prawns	£19.25
Fish and chips: line-caught North Atlantic haddock, chips, mushy peas and homemade tartare sauce	£11.95	Pan-fried breast of Gressingham duck with spicy stir-fried Chinese greens, garlic, ginger and a sweet chilli and sesame sauce	£12.95
King prawns and scallops pan-fried with white wine and butter, served with sautéed mushrooms, onions and spinach, fragrant Thai rice and chilli jam	£15.45	Breast of chicken filled with ricotta cheese , wrapped in pancetta and served on wilted spinach with new potatoes	£11.95
Smoked haddock risotto with a soft poached egg	£10.45	Homemade burger with cheese, smoked bacon and spiced orange relish, served with chips	£9.95
Seafood selection – grilled salmon, sea bass and king prawn with seared scallops served with lemon parsley butter, spinach and new potatoes	£16.85		
Whole grilled lemon sole with caper and herb butter served with new potatoes and green beans	£16.95	Seasonal Selection	
Scampi and chips: juicy langoustine tails deep fried and served with chips, garden peas and tartare sauce	£10.95	Grilled mackerel fillets with a warm rocket, new potato and cherry tomato salad and a caper and mustard dressing	£9.95
Loch Fyne® moules marinières with white wine, cream, shallots and herbs served with crusty bread	£11.25	Dressed Cromer crab with new potatoes and green beans	£13.85
Chilled half lobster with ginger and lime dressing served with a rocket and chicory salad	£15.25	Bradán Rost and couscous salad with mango, coriander and fresh chillies tossed with baby gem, apples and cherry tomatoes drizzled with yoghurt and mint dressing	£8.45
Tagliolini pasta with char-grilled courgettes, rosemary, chilli and a tomato oregano sauce	£8.95	Salmon and crab cakes with chilli and garlic green beans and lemon mayonnaise	£10.95
		Pan-fried fillets of seabass with artichokes, new potatoes, olives and tomatoes	£11.95
		Poached fillet of salmon with cucumber, crème fraîche and dill, served with new potatoes	£11.95

Side Orders

Chips	£2.75	Mashed potatoes	£2.75	Sautéed spinach with nutmeg	£2.95	Mixed salad	£2.95
New potatoes	£2.75	Green beans with garlic butter	£2.95	Green salad	£2.75		

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

www.lochfyne-restaurants.com

