

Starters

LOBSTER BISQUE	crusty bread.	8	TEMPURA PRAWN TACOS	7	HAGGIS NEEPS & TATTIES	7
CHILLI & GARLIC KING PRAWNS	lemon confit, olive oil.	7	cabbage slaw, tomato salsa.		whisky balmoral sauce.	
PIER HOUSE FISH SOUP	classic chowder, crusty bread.	7	DUO OF ROLLMOP & SHERRY HERRING	7	SPICED LAMB CHOPS	10
SEARED DAY BOAT SCALLOPS		10	potato and apple salad.		tzatziki, fattoush salad.	
SALT & PEPPER SQUID		7	SMOKED SCOTTISH SALMON	9	CHICKEN SCHNITZEL	7
cucumber kimchi, sweet chilli sauce			sour cream, capers, melba toast.		sage butter, coleslaw.	
FISH CAKE TRIO – smoked haddock, salmon, mackerel.		7	CAULIFLOWER MANCHURIAN	7	TURKISH LAMB SHISH KEBAB	8
crushed peas, house tartar, tomato salsa.			crispy cauliflower in sweet & tangy sauce.		mint yoghurt dip.	
			HERITAGE TOMATO & MOZZARELLA SALAD	7	SPICY TUNA KIMBAP	7
			basil pesto, gazpacho shot.		korean speciality-sesame, soy, spring onion.	

Loch Fyne Oysters

served with shallot vinegar, chilli coriander dressing

single 3 half a dozen 17 dozen 33

Shetland Mussels Mariniere

cream, garlic, white wine & parsley

starters 7
mains (served with rosemary salted fries) 16

Plateau (served cold)

18
crevettes, smoked salmon, smoked mackerel rillettes,
poached salmon, prawn cocktail.

Caesar Salad

13.5
Parmesan, croutons, capers & anchovy dressing.

Add any of the following toppings

pan seared salmon 5
avocado 3
buttermilk chicken 5

From the Land

16
CLASSIC BURGER
beef patty, gouda cheese, tomato, lettuce, gherkins,
secret sauce and rosemary salted fries.
add smoked streaky bacon. 2.25

19
80Z SIRLOIN STEAK
chunky chips, roast tomato, veal jus.

22
SPICED LAMB CHOPS
carom-infused potatoes, tzatziki, pitta bread.

28
PIER HOUSE GRILL
cornfed chicken, spiced lamb chops, shish kebab,
smoked kielbasa, sauteed potato, tzatziki.

18
GRILLED CORN FED CHICKEN
triple cooked chips, sauteed root vegetables,
silky makhani sauce, pitta bread.

9
3 GRILLED GARLIC KING PRAWNS

25
1/2 GRILLED LOBSTER

From the Fryer All served with triple cooked chips

16
FISH & CHIPS
fillet of haddock fried in our signature batter,
tartar sauce, mushy peas, iceberg salad.

16
SCAMPI & CHIPS
crisp coated langoustine scampi tails,
tartar sauce, mushy peas, iceberg salad.

16
BUTTERMILK CHICKEN & CHIPS
2 crispy buttermilk chicken fillets, chipotle mayo.

Vegetarian

SPINACH AND RICOTTA TORTOLENNI
sage butter and parmesan
starters 8
mains 16

15
CAULIFLOWER, POTATO, CHICKPEAS CURRY
steamed rice, poppadom.

15
GRILLED MEDITERRANEAN VEGETABLE RISOTTO
vegan cheese, vegetable crisps.

From the Sea

18
PAN ROASTED SCOTTISH SALMON
warm niçoise salad potato, beans, olives, anchovies, peppers, capers, salsa verde.

18
PAN FRIED KING PRAWNS
seasonal salad, salsa verde & chilli.

22
LEMON SOLE
parsley butter, salsa verdi broccoli and new potato.

20
SEAFOOD PAELLA
prawns, squid, mussels, chicken, chorizo.

18
PAN FRIED HAKE FILLET
potato, samphire, grapes in a light smokey curry velouté.

18
SMOKED HADDOCK & CHIRIZO RISOTTO
shaved parmesan, pea shoots.

50
LOBSTER FRITES
whole lobster baked in garlic butter, rosemary salted fries.

18
PAN FRIED FILLETS OF SEABASS
chinese greens, sweet chilli & sesame sauce.

23
BOUILLABAISSE
mediterranean stew, shrimps, langoustines, clams, mussels, and king prawns.

16
SEAFOOD LINGUINE
king prawns, scottish mussels, and squid in rich tomato & chilli cream sauce.

17
POACHED SMOKED HADDOCK
mash, mustard cream sauce.

16
MALABAR FISH CURRY
king prawns, coley fillet, steamed rice, and poppadom.

18
PRAWNS & SCALLOPS
sauteed mushrooms, pak choy.

16
SEAFOOD CHOWDER
smoked haddock, salmon, cod, prawns, flat bread.

Seafood Mixed grill

wine suggestion: gruner veltliner

shrimp skewer, squid, salmon, seabass fillet,
king prawn served with mussels
in bouillabaisse sauce.

1 person 27.5
2 persons 53.5
supplement 1/2 lobster per person 25

Fruits de Mer

wine suggestion: ca di alte prosecco

mussels, smoked mackerel rillettes, sherry herring,
clams, crevettes, prawn cocktail, brown crab meat,
2 oysters, smoked salmon.

1 person 32
2 persons 65
supplement 6 oysters 17

Fruits de Mer - Grande

wine suggestion: chablis, reisling

combination of: 1/2 lobster p.p., 2 oysters p.p., mussels,
smoked mackerel rillettes, smoked salmon, clams, herring,
brown crab meat, crevettes, prawn cocktail, langoustines.

1 person 50
2 persons 100
supplement 6 oysters 17

Side Dishes

PIER HOUSE SALAD	5	BANG BANG CAULIFLOWER	5	BREAD BASKET, WHIPPED BUTTER	4
STEAMED VEGETABLES	5	TRIPLE COOKED CHIPS	4	HALDIKI OLIVES	4
EDMAME BEANS, SEA SALT & LIME	4	ROSEMARY SALTED FRIES	4		
CHILLI BROCCOLI	5	BOILED POTATOES WITH BUTTER & CHIVES	4		

Kids Menu One Main & One Dessert for £6

Crunchy Haddock Goujons & Chips
Crispy Chicken Nuggets & Fries
Mighty Mussels & Fries
Bangers & Mash
Creamy Tomato Pasta & Garlic Bread

DESSERT
Fruit Lolly Stick
Scoop of Vanilla & Chocolate Ice Cream

DRINKS – £1
Coke – Fanta – Sprite -Fruit Juices – Orange – Apple – Pineapple

FOOD ALLERGIES AND INTOLERANCES

Whilst we have strict control in place to reduce risk of contamination, it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. Please speak to our staff about your requirements.