

FISHHOUSE

restaurant

TO START

SEAFOOD CHOWDER Creamy chowder with chunks of local fish and shellfish, potato and fresh herbs	£7.95
PAN FRIED PIGEON BREAST Served on a haggis and potato pancake with creamed Arran mustard leeks	£7.25
SEA BASS RAVIOLI Handmade ravioli with brown shrimp butter	£7.99
GRIDDLED ISLE OF MULL SCALLOPS With sautéed pink fir apple potatoes & black pudding salad and green tomato ketchup or Plain griddled and drizzled with scottish (summer harvest) cold pressed rapeseed oil and lemon dressing	£9.50
SOUP OF THE DAY Today's creation served with soda bread	£4.99
SALT AND CHILLI SQUID Served with asian style pork belly, Napa slaw and tamarind dressing	£7.50
SMOKED SALMON PLATE Local smoked salmon served with salad and lemon wedges	£7.99
RIPE BABY TOMATO, FETA AND MINT SALAD With a drizzle of lemon rapeseed dressing	£6.99
LOCAL MUSSELS Cooked in a garlic, white wine and parsley broth	£7.45/ £11.45
TASTER PLATTER FOR TWO Crab rillette, griddled scallops and a pile of local garlic mussels	£16.00
DUCK LIVER TERRINE Salad and soda bread	£7.99
WHOLE LOCAL LANGOUSTINE Delivered daily from "gordon the prawn". with garlic mayonnaise and lemon	£10.99
CRAB RILLETTE Delicate white crab rillette with rocket and semi dried baby tomato. Served with soda bread	£7.99
COLD TRIO Crab rillette, hot smoked salmon and whole langoustine	£9.99
CRISPY FRIED CAJUN PRAWNS Juicy prawns deep fried in our special cajun batter. Served with garlic mayonnaise	£7.50

If you have any special dietary requirements then please ask for our allergen menu

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CHAR GRILLED ISLE OF MULL SCALLOPS Our own hot smoked salmon mash and an asparagus white wine sauce	£17.99
RITCHIES OF BUTE NATURAL SMOKED HADDOCK 8 hour cooked pulled ham and pea risotto, mustard dressing	£12.50
FISH AND FISHHOUSE CHIPS Chunky haddock fillet crispy fried in our special batter served with salad, lemon and tartare sauce	£12.50
LOCAL SALMON FILLET Arran mustard and leek mash, local black pudding and a light farmhouse cheddar sauce	£13.99
WHOLE GRILLED SEA BREAM With lemon and rosemary, Pink Fir apple potato wedges and roasted tomatoes	£17.99
LOCH AWE TROUT FILLET Brown shrimp butter, celeriac puree and steamed fine beans	£13.50
STONE BASS FILLET New potatoes and green veg, creamy langoustine and crab sauce	£19.99
LANGOUSTINES A pile of locally caught king prawns served with cocktail sauce, fresh lemon and salad. Served cold in shell or hot with garlic butter	£21.50
GRILLED WEST COAST HAKE Handmade orrecchiette pasta with sicilian semi dried tomato, rocket and lemon dressing	£13.99
ROASTED SCRABSTER LANDED COD FILLET Creamed spinach and pancetta, fried gnocchi and lemon	£14.50
SURF AND TURF BURGER 6oz wild Argyll venison burger topped with char grilled king prawns, on a toasted brioche bun with wild leaves and green tomato ketchup. Served with fishhouse fried potatoes	£13.99
SURF AND TURF SUMMER SALAD Fishhouse tossed salad topped with 28 day aged rump steak, scallops, king prawns and squid. drizzled with mustard dressing.	£17.99

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The Caledonian Oyster Co Ltd

The Caledonian Oyster Co Ltd is a family business, farming oysters in the clear waters of Loch Creran, just north of Oban in Argyll.

OYSTERS

3 OYSTERS SERVED

NATURAL WITH.....

Lemon & Tabasco

Green Tomato Ketchup

Honey and Soy

£5.25

GRILLED WITH.....

Cream & Parmesan

Black Pudding and Green Tomato Ketchup

Creamed Spinach and Pancetta

£5.75

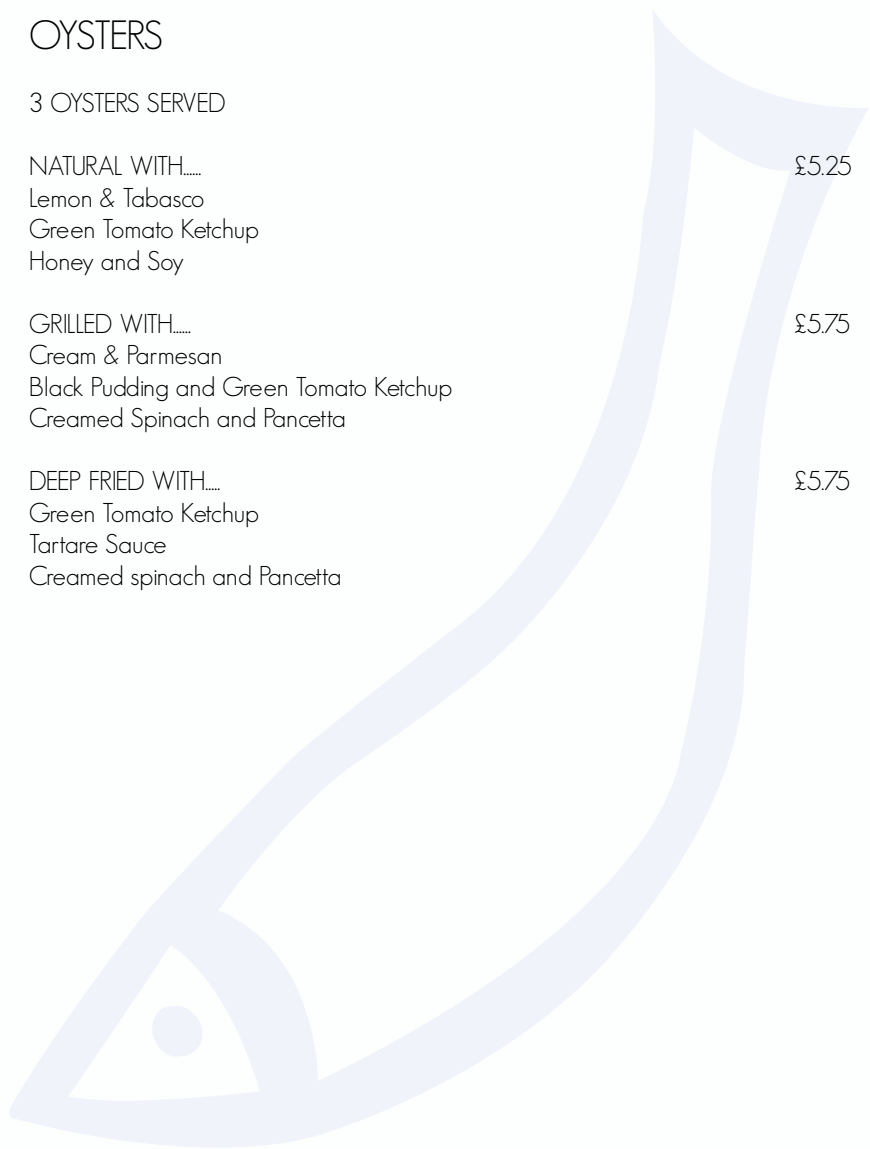
DEEP FRIED WITH.....

Green Tomato Ketchup

Tartare Sauce

Creamed spinach and Pancetta

£5.75



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NON SEAFOOD

10 OZ CAMPBELLS GOLD, 28 DAY AGED RUMP STEAK	£19.99
The renowned Campbell's 10oz gold medal award winning rump steakgrilled to your choice and served with garlic butter, Fishouse fries, grilled mushrooms and a rocket garnish	
ROASTED FIVE SPICE DUCK BREAST	£16.99
Slow roasted duck breast seasoned in asian five spice rub and served with honey and soy sauce sesame noodle	
ARGYLL VENISON AND BLUE CHEESE BURGER	£12.99
6oz wild argyll venison burger topped with hebridean blue cheese on a toasted brioche bun with wild leaves and green tomato ketchup served with Fishouse fries (available for non blue cheese lovers)	
LEEK AND EMMENTAL RAVIOLI	£12.99
Plump handmade ravioli's filed with braised leek and emmental cheese with an asparagus and pea sauce and a baby tomato salad	

SIDES

CREAMED SPINACH AND PANCETTA	£2.99
DRESSED SALAD	£2.99
PINK FIR APPLE POTATOES	£3.50
FRIED PESTO GNOCCHI	£2.99
FISHOUSE FRIED POTATOES	£2.50
CHAR GRILLED ASPARAGUS	£3.50
SODA BREAD	£1.25