

FISHHOUSE

restaurant

GLUTEN FREE MENU

STARTERS

SEAFOOD CHOWDER Creamy chowder with chunks of local fish and shellfish, potato and fresh herbs	£7.95
GRIDDLED ISLE OF MULL SCALLOPS Drizzled with Scottish (summer harvest) cold pressed rapeseed oil and lemon dressing	£9.50
SALT AND CHILLI SQUID Served with crispy Asian style pork belly, napa slaw and tamarind dressing	£7.50
FISHHOUSE HOT SMOKED SALMON Our own hot smoked local salmon (smoked over oak chips), and served cold with rocket and lemon mayonnaise.	£7.99
LOCAL MUSSELS Cooked in a garlic, white wine, cream and parsley broth	£7.45/£11.45
COLD TRIO Crab rillette, hot smoked salmon pate and hot smoked mackerel served with dressed leaves	£9.99
CRAB RILLETTE Delicate white crab rillette with winter leaves	£7.99

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.

3 OYSTERS SERVED

NATURAL WITH..... Lemon & tabasco • Balsamic onion confit • Lemon rapeseed dressing	£5.25
GRILLED WITH..... Cream & parmesan • Smoked duck, honey & soy • Sweet pepper & chilli dressing	£5.75

SIDES

MASALA FRIES	£2.95
FISHHOUSE FRIES	£2.75
(Please note our frying oil may contain traces of flour product)	
SPICED CARROT AND PEA RISOTTO	£2.99
GARLIC AND ROSEMARY NEW POTATOES	£2.50
SWEET POTATO FRIES	£2.99
CHARGRILLED ASPARAGUS	£3.99
FISHHOUSE SALAD	£3.50
CREAMED HOT SMOKED SALMON MASH	£3.50
TODAY VEGETABLE SELECTION	£2.99

FISHHOUSE

restaurant

GLUTEN FREE MENU

MAINS

CHAR GRILLED ISLE OF MULL SCALLOPS £17.99
Served over a warm butternut squash salad with garlic rapeseed and ginger dressing

INDIAN SPICED COLEY FILLET £12.99
Fresh fillet of coley marinated in Indian spices, char grilled and served with cucumber raita, Masala fries and vegetable garnish

FISH AND FISHHOUSE CHIPS £12.50
Chunky haddock fillet crispy fried in our special gluten free batter served with salad, lemon and tartar sauce
(Please note our frying oil may contain traces of flour product)

LOCAL SALMON FILLET £14.99
Creamed hot smoked salmon mash, crab & dill butter, chargrilled asparagus

STONE BASS FILLET £16.99
Oven roasted and served with spiced carrot and pea risotto and homemade blush tomato pesto

SMOKED HADDOCK FILLET £12.99
Served with garlic and rosemary new potatoes, green vegetables and smoked cheese sauce

WHOLE ROASTED SWEET PEPPER, CHILLI AND LIME SEA BASS £17.99
Served with sweet potato fries and garlic & rosemary tomatoes

ROASTED SCRABSTER LANDED COD FILLET £14.50
Served on potato and smoked mackerel hash with a creamy chive and horseradish dressing

SURF AND TURF SALAD £17.99
Fishhouse tossed salad topped with 28 day aged rump steak, scallops, king prawns and squid. Drizzled with mustard dressing.

CHARGRILLED 8oz, 28 DAY AGED SIRLOIN STEAK £19.99
Served with peppercorn sauce, roasted tomato and Fishhouse fries
(Please note our frying oil may contain traces of flour product)

MARINATED GRESHINGHAM DUCK BREAST £16.99
Served with roasted winter vegetables, bramble and orange jus

SWEETS

FISHHOUSE FAMOUS STICKY TOFFEE PUDDING £5.99
Very light, very delicious and very famous

ASSORTED SOAVE ICE CREAM £3.99
Choose 3 scoops from traditional, raspberry ripple, white chocolate and coconut or scottish tablet

GLUTEN FREE

LUNCH AND EARLY EVENING MENU

SERVED 12.00PM-2.00PM AND 5:30PM - 6:45PM

2 COURSES - £ 13.99

SMOKED HADDOCK CHOWDER

Creamy smoked haddock and potato chowder

OUR OWN HOT SMOKED LOCAL SALMON PATE

With gluten free oatcakes

CRISPY CAJUN PRAWN COCKTAIL

Crispy fried cajun prawns with shredded iceberg and house cocktail sauce

(Please note our frying oil may contain traces of flour product)

LOCAL MUSSELS

Cooked in white wine, shallot and garlic cream sauce

CAJUN CHICKEN GOUJONS

With sweet chilli dip

(Please note our frying oil may contain traces of flour product)



FISH AND CHIPS

Haddock fillet crispy fried in our special gluten free batter served with salad, lemon and tartar sauce

(Please note our frying oil may contain traces of flour product)

ROASTED LOCAL COLEY FILLET

With a warm butternut squash and salad with garlic rapeseed and ginger dressing

TROUT FILLET

Lightly grilled with crab and dill butter and served with tomato salad

SMOKED MACKEREL FILLET

Lightly grilled with a fried egg, garlic and rosemary new potatoes and creamy chive and horseradish dressing

GRILLED HADDOCK

Grilled haddock on creamy mash with a farmhouse cheddar cheese glaze

BREAST OF CHICKEN

Served with spiced carrot and pea risotto & homemade blush tomato pesto

6OZ SCOTTISH BURGER

6oz Scottish beef burger topped with blue cheese and served with Fishhouse salad, onion confit and Fishhouse fries

(Please note our frying oil may contain traces of flour product)