

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

WEE HAGGIS POT

Award winning haggis and mashed potato topped with mature cheddar and oven baked

OUR OWN HOT SMOKED LOCAL SALMON PATE

With crusty bread

CRISPY CAJUN PRAWN COCKTAIL

Crispy fried Cajun Prawns with shredded iceberg and house cocktail sauce

SOUP OF THE DAY

With crusty bread

ANTIPASTO

Prosciutto, Coppa and Salami Milano served with olive salad and crusty bread

LOCAL MUSSELS

Cooked in white wine, shallot and garlic cream sauce

SESAME AND GINGER CHICKEN GOUJONS

With sweet chilli dipping sauce



FISH AND CHIPS

Fresh haddock fillet fried in our famous batter and served with tartare, lemon and Fishhouse fries

HOMEMADE CHUNKY LOCAL FISHCAKE

Served with green vegetables and an Arran mustard cream sauce

ROASTED LOCAL COLEY FILLET

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

SEAFOOD PASTA

Handmade Orrechiette pasta with today's local catch, mussels and prawns in a light shellfish sauce

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

BLACK AND BLUE VENISON BURGER

6oz venison burger topped with black pudding and blue cheese.
Served on a brioche bun with onion confit and Fishhouse fries