

LUNCH AND EARLY EVENING MENU

SERVED 12.00PM-2.00PM AND 5.30PM - 6.45PM

2 COURSES - £14.99

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

LOCAL MUSSELS

Cooked in white wine, shallot and garlic cream sauce

LEMON AND THYME CHICKEN BREAST SALAD

Drizzled with garlic and herb mayonnaise



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 a white wine and dill cream sauce

ROASTED LOCAL COLEY FILLET

Pea, leek and pancetta mash and tomato pesto

SEAFOOD PASTA

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

TROUT FILLET

Lightly grilled with caper and lime butter and served with tomato salad

SEA BREAM FILLET

Hot smoked salmon mash and lemon rapeseed dressing

GRILLED HADDOCK

Grilled haddock on creamy mash with a farmhouse cheddar cheese glaze

BREAST OF CHICKEN

Sweet potato risotto and red wine sauce

WILD VENISON BURGER

6oz venison burger topped with Tain cheddar, on a brioche bun with tomato and mayonnaise and served with Fishhouse chips

GLUTEN FREE LUNCH AND EARLY EVENING MENU

SERVED 12.00PM-2.00PM AND 5.30PM - 6.45PM

2 COURSES - £ 14.99

SMOKED HADDOCK CHOWDER

Creamy smoked haddock and potato chowder

OUR OWN HOT SMOKED LOCAL SALMON PATE

With gluten free oatcakes

LOCAL MUSSELS

Cooked in white wine, shallot and garlic cream sauce

LEMON AND THYME CHICKEN BREAST SALAD

Drizzled with garlic and herb mayonnaise

SOUP OF THE DAY

With gluten free oatcakes



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

Pea, leek and pancetta mash and tomato pesto

TROUT FILLET

Lightly grilled with caper and lime butter and served with tomato salad

SEA BREAM FILLET

Served with hot smoked salmon mash and lemon rapeseed dressing

GRILLED HADDOCK

Grilled haddock on creamy mash with a farmhouse cheddar cheese glaze

BREAST OF CHICKEN

Served with sweet potato risotto and red wine sauce

WILD VENISON BURGER

6oz venison burger topped with Tain cheddar.

Served with Fishhouse chips and tomato salad

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