

LUNCH AND EARLY EVENING MENU

SERVED 12:00PM-2:00PM AND 5:30PM - 6:45PM

2 COURSES - £14.99

SEAFOOD CHOWDER

Creamy local fish and potato chowder

WEE HAGGIS POT

Award winning haggis topped with creamy mash and mature cheddar

OUR OWN SALMON PATE

Served with organic baguette

CRISPY CAJUN PRAWN COCKTAIL

with shredded iceberg, lemon and house cocktail sauce

SOUP OF THE DAY

With organic baguette

LOCAL MUSSELS

Cooked in white wine, shallot and garlic cream sauce

HOMEMADE PANKO TURKEY GOUJONS

Served with sage and onion mayonnaise



FISH AND CHIPS

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

HOMEMADE LOCAL FISH AND CHORIZO CAKES

Served with new potatoes, sage and peas and tomato and white wine sauce

SEAFOOD PASTA

Penne pasta with local fish and smoked salmon finished with fish cream and dill

TROUT FILLET

Lightly grilled with basil pesto butter and served with tossed salad

SEA BREAM FILLET

Served with sweet potato risotto and dill dressing

GRILLED HADDOCK

Grilled haddock on creamy mash with a farmhouse cheddar cheese glaze

RAGOUT OF WILD VENISON

Wild highland venison, slow cooked with red wine, root vegetables and winter herbs. Served with creamy mash

ABERDEEN ANGUS BURGER

100% Aberdeen Angus Burger topped with melting cheddar and red onion. Served with Fishhouse fries

GLUTEN FREE LUNCH AND EARLY EVENING MENU

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

2 COURSES - £14.99

SEAFOOD CHOWDER

Creamy local fish and potato chowder

LOCAL SALMON PATE

With gluten free oatcakes

GRIDDLED CAJUN PRAWN COCKTAIL

with shredded iceberg, lemon and house cocktail sauce

LOCAL MUSSELS

Cooked in white wine, shallot and garlic cream sauce

SOUP OF THE DAY

Served with gluten free oatcakes



FISH AND CHIPS

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

TROUT FILLET

Lightly grilled with basil pesto butter and served with tossed salad

SEA BREAM FILLET

Served with sweet potato risotto and dill dressing

GRILLED HADDOCK

Grilled haddock on creamy mash with a farmhouse cheddar cheese glaze

RAGOUT OF WILD VENISON

Wild highland venison, slow cooked with red wine, root vegetables and winter herbs. Served with creamy mash

ABERDEEN ANGUS BURGER

100% Aberdeen Angus Burger topped with melting cheddar and red onion. Served on a gluten free bun with Fishhouse fries