

# FISHHOUSE

*restaurant*

## GLUTEN FREE MENU

### STARTERS

SALT AND CHILLI SQUID With Chinese style pork belly	£7.99
ISLE OF MULL SCALLOPS With piccalilli puree and pea shoots	£10.99
CHICKEN AND DUCK TERRINE Served with red onion chutney & gluten free oatcakes	£7.50
LOCAL MUSSELS Cooked in a creamy white wine, garlic and soft herb broth	£7.99/£11.99
SMOKED TROUT FILLET Smoked trout fillet with beetroot, horseradish yogurt and new potatoes	£8.99
LOCAL SMOKED SALMON Alba Seafood's smoked salmon served with baby capers and dill and gherkin dressing	£8.99
SEAFOOD CHOWDER Creamy chowder with chunks of local fish and shellfish, potato and soft herbs. Served with gluten free oatcakes	£7.99
GARLIC KING PRAWNS Juicy king prawns marinated in our special spicy garlic pickle, seared and served with salad & mango and lime dip	£8.50
CRAB AND CRAYFISH RILLETTE Delicate white crab and crayfish rillette, Bloody Mary dressing and gluten free oatcakes	£8.99
TASTER PLATTER FOR 2 Crab and crayfish rillette, griddled scallops, garlic prawns and mussels	£17.99

## 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   Dill and gherkin dressing   Mint yogurt	£6.50
GRILLED WITH..... Cream & Parmesan   Chinese style pork belly   Garlic and tarragon butter	£6.99

### DAILY BLACK BOARD SPECIALS

ALWAYS CHECK THE BOARD FOR OUR JUST LANDED SPECIALS

We usually have creel caught langoustine from "Gordon the prawn"  
(weather depending) and other daily specials

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### MAINS

WHOLE SOLE OF THE DAY (Market Price)

(Ask your waitress for today's freshly landed choice)

Glazed creamed potato, asparagus & lemon and hazelnut butter

ISLE OF MULL SCALLOPS £22.99

With smoked salmon and leek risotto and roasted pepper pesto and griddled courgettes

STONE BASS FILLET £17.99

With sweet potato and crayfish quinoa and pineapple and ginger dressing

SMOKED HADDOCK AND PRAWN THERMIDOR £14.99

Smoked haddock fillet and prawns baked in our own recipe  
Thermidor sauce with spring onion mash and soft poached egg

SCRABSTER COD FILLET £15.99

Oven baked with garlic and samphire potatoes & tomato and olive butter

WHOLE SEA BREAM £17.99

Oven baked with rosemary and lime, served with sweet potato wedges and red cabbage slaw

TRIO OF LOCAL SEAFOOD (SERVED COLD) £16e.99

Alba cold and hot smoked salmon and delicate smoked trout served with crayfish Caesar salad and Fishhouse fries

LOCAL SALMON FILLET £15.99

Medley of green vegetables, Pomme Anna and a white wine, garlic and tarragon sauce

SURF AND TURF SALAD £18.99

Strips of juicy cajun rump steak, scallops, garlic prawns and squid served over a tossed baby spinach & new potato salad with crispy corn and honey mustard dressing

FISH AND FISHHOUSE CHIPS £12.99

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

SIRLOIN STEAK £22.99

28 day aged sirloin steak cooked to your liking and served with garlic and parmesan chips, stroganoff sauce and roasted carrots

Add garlic king prawns £5.00      Add Isle of Mull scallops £8.00

### SIDE ORDERS

GARLIC KING PRAWNS (3) £3.99

SMOKED SALMON AND LEEK RISOTTO £3.50

GREEN VEGETABLES £3.99

SWEET POTATO WEDGES £3.50

FISHHOUSE FRIES £2.99

SPRING ONION MASH £3.50

TOSSED SALAD £2.99

### SWEETS

STICKY TOFFEE PUDDING £5.99

Very light, very delicious and very famous  
(Add a scoop of vanilla ice cream for £1)

CRÈME BRULEE £5.99

Vanilla crème brulee served with raspberry coulis