

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

WHIPPED GOATS CHEESE AND BEETROOT SALAD

Toasted walnut and raisin bread

WEE HAGGIS POT

Award winning haggis topped with creamy mash and mature cheddar

TRIPLE SALMON PATE

Served with oatcakes

CRISPY CAJUN PRAWN COCKTAIL

with shredded iceberg, lemon and house cocktail sauce

SOUP OF THE DAY

With organic baguette

CHIPOTLE PULLED BRISKET FLATBREAD

Topped with cheese and baked

LOCAL MUSSELS

Cooked in white wine, shallot and garlic cream sauce



FISH AND CHIPS

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

LIGHTLY GRILLED SMOKED MACKEREL FILLET

Served over a crayfish Caesar salad with croutons

RAINBOW TROUT FILLET

Served over smoked salmon and leek risotto with red pepper pesto

HOMEMADE SEASONAL VEGETABLE LASAGNE (V)

Seasonal vegetables cooked in a tomato and oregano sauce and layered with smoked cheese sauce and pasta sheets. Served with garlic and parmesan chips and pesto flatbread

GRILLED HADDOCK

Topped with a mature cheddar glaze and served over creamy mash

SMOKED SALMON AND SCRAMBLED EGG

Served on toasted walnut and raisin bread and drizzled with herb fish cream

HIGHLAND VENISON BURGER

Topped with smoked cheese and served on a toasted bun with chorizo jam, red cabbage slaw and chips

SEA BREAM FILLET

Served with green vegetables and tomato and olive butter

PARMESAN BREADED COLEY FILLET

Served with garlic and samphire potatoes & a tomato and oregano cream sauce

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

WHIPPED GOATS CHEESE AND BEETROOT SALAD

Served with gluten free oatcakes

TRIPLE SALMON PATE

Served with oatcakes

CRISPY CAJUN PRAWN COCKTAIL

with shredded iceberg, lemon and house cocktail sauce

LOCAL MUSSELS

Cooked in white wine, shallot and garlic cream sauce



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)

LIGHTLY GRILLED SMOKED MACKEREL FILLET

Served over a crayfish Caesar salad

RAINBOW TROUT FILLET

Served over smoked salmon and leek risotto with red pepper pesto

GRILLED HADDOCK

Topped with a mature cheddar glaze and served over creamy mash

SMOKED SALMON AND SCRAMBLED EGG

Served with gluten free oatcakes and herb fish cream

SEA BREAM FILLET

Served with green vegetables and tomato and olive butter