

TO START

- SALT AND CHILLI SQUID £7.99
With Chinese style pork belly
Molluscs, sesame, soya, mustard
- ISLE OF MULL SCALLOPS £10.99
Baby Spinach and potato cake with creamed leeks
Molluscs, milk, gluten, egg, mustard
- CHICKEN LIVER PARFAIT £6.99
Served with beetroot chutney
Eggs, milk, mustard, sulphites
- CRISPY FRIED BREADED WHITEBAIT £6.99
Served with garlic mayonnaise
Egg, milk, fish, mustard, gluten, soya
- SOUP OF THE DAY £4.99
Today's creation served with organic baguette
Please ask your server for allergens
- LOCAL MUSSELS £7.99/£11.99
Cooked in a creamy white wine, garlic and soft herb broth
Molluscs, milk, sulphites, celery, gluten
- BUTTERNUT SQUASH SAMOSA £6.99
Served with mango and lime dip
Gluten, mustard, sesame, soya
- SPICY SEAFOOD GUMBO £8.50
Local seafood and spicy sausage in a Louisiana style broth
Gluten, fish, molluscs, celery
- HONEY GLAZED HOT SMOKED SALMON £8.99
Our own smoked salmon with mustard dressing and crispy frickles
Fish, mustard, soya, gluten
- CRISPY FRIED SCOTTISH BRIE (V) £7.50
Served with spiced apple ketchup
Gluten, egg, soya, milk, mustard
- SEA BASS GOUJONS £7.99
Served with baby caper mayonnaise
Fish, egg, soya, gluten
- SEAFOOD CHOWDER £7.99
Creamy chowder with chunks of local fish and shellfish, potato and soft herbs. Served with organic baguette
Gluten, molluscs, fish, milk, celery, sesame
- GARLIC KING PRAWNS £8.50
Juicy king prawns marinated in our special spicy garlic pickle seared and served with flatbread & mango and lime dip
Crustaceans, gluten
- BAKED CRAB £8.99
Delicate white crab meat and chilli rillette topped with parmesan breadcrumbs and oven baked
Crustaceans, gluten, milk, mustard
- HAGGIS SCOTCH EGG £7.99
Served with whisky mayo
Eggs, milk, gluten, mustard, soya

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.

OYSTERS

3 OYSTERS SERVED

NATURAL WITH..... £6.50

Lemon & tabasco

Dill and gherkin dressing (*mustard*)

Beetroot chutney (*sulphites, soya*)

GRILLED WITH..... £6.99

Cream & parmesan (*milk*)

Chinese style pork belly (*sesame, soya*)

Creamed leeks (*milk*)

DEEP FRIED WITH..... £6.99

Dill and gherkin dressing (*mustard, soya*)

Baby caper mayo (*eggs, soya*)

Beetroot chutney (*sulphites, soya*)

DAILY BLACK BOARD SPECIALS

ALWAYS CHECK THE SPECIALS BOARD
FOR OUR JUST LANDED SPECIALS

SIDES

ORGANIC BAGUETTE *gluten, egg, milk* £1.25

GARLIC KING PRAWNS (3) *crustacean* £3.99

SMOKED HADDOCK AND PEA RISOTTO *fish, milk, celery* £3.50

GREEN VEGETABLES *milk* £3.99

SWEETCORN FRITTERS *gluten, egg, milk, soya* £3.50

FISHHOUSE FRIES *soya* £2.99

SPRING ONION MASH *milk* £3.50

TOSSED SALAD *mustard, celery* £2.99

MAIN DISHES

- ISLE OF MULL SCALLOPS £22.99
Pesto mash and garlic ratatouille butter
Molluscs, milk, celery, nuts
- HAKE FILLET £15.99
Served with winter greens and lobster sauce
Crustaceans, milk, celery, fish
- SMOKED HADDOCK AND PRAWN THERMIDOR £14.99
Smoked haddock fillet and prawns baked in our own recipe Thermidor sauce with spring onion mash and crispy fried poached egg
Egg, gluten, milk, crustaceans, mustard, soya, fish
- SCRABSTER COD FILLET £16.99
Smoked haddock and garden pea risotto with parsley and chive dressing
Fish, milk, celery
- WHOLE SEA BREAM £17.99
Oven baked in a chipotle chilli glaze with Sweetcorn fritters and pineapple salad
Fish, milk, eggs, mustard, soya
- SEA BASS FILLET £15.99
Served with blush tomato crushed potatoes and a white wine, asparagus and parmesan sauce
Fish, milk, celery, sulphites
- RUMP OF LAMB £17.99
Served with haggis sweet potatoes, onion and barley stew and roasted carrots
Gluten, milk
- LOCAL SALMON FILLET £15.99
Pancetta, basil and parmesan potatoes with roasted plum tomato sauce
Fish, milk, celery
- 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
Crustaceans, molluscs, mustard, celery, soya
- FISH AND FISHHOUSE CHIPS £12.99
Angel cut fresh haddock fillet crispy fried in our special batter served with chips, salad, lemon and tartar sauce
Gluten, eggs, fish, soya, mustard, milk
- SIRLOIN STEAK £22.99
28 day aged sirloin steak cooked to your liking and served with garlic and parmesan chips, peppercorn sauce and roasted carrot
Celery, milk, soya
- Add garlic king prawns *crustacean* £3.99
Add Isle of Mull scallops *molluscs* £6.99
- WAGYU BEEFBURGER £12.99
Scottish QMS assured 6oz wagyu burger topped with mature farmhouse cheddar with mild chilli jam and Cajun fries
Gluten, mustard, soya, milk
- PUMPKIN AND SAGE TORTELLONI (V) £10.99
Tossed in a creamy white wine, asparagus and parmesan sauce and garlic flatbread
Gluten, egg, milk. (Produced in a factory that handles wheat, egg, milk, nuts, crustaceans, fish, soya and celery)

SWEETS

STICKY TOFFEE PUDDING £5.99

Very light, very delicious and very famous

Gluten, milk, eggs, sulphites

ADD A SCOOP OF VANILLA ICE CREAM FOR £1.00

CHOCOLATE FUDGE CHEESECAKE 5.99

Raspberry coulis and whisky cream

Gluten, milk, eggs

LEMON TORTE £5.99

Baked lemon custard on a biscuit base served with stem ginger yogurt

Gluten, egg, milk

CRÈME BRULEE £6.99

Served with cinnamon churros

Gluten, egg, soya, milk

SCOTTISH CHEESE SELECTION £8.99

Tain cheddar, Morangie brie, black crowdie and Strathdon blue cheeses served with oatcakes and Arran plum and apple chutney

Gluten, milk, eggs, sulphites, mustard

SELECTION OF HANDMADE CROLLA ICE CREAM £4.20

Ask your server for today's creations and allergens

COFFEES

ESPRESSO £2.40

AMERICANO £2.40

LATTE £2.90

CAPPUCCINO £2.90

TEA £2.20

SPECIALITY TEAS £2.60

SPECIALITY COFFEES

IRISH COFFEE £5.15

GAELIC COFFEE £5.15

OBAN MALT COFFEE £6.15

BAILEYS LATTE £5.25

TIA MARIA COFFEE £5.15

MALTS

TALISKER 10YR £4.60

LEDAIG 10YR £4.40

DALMORE 12YR £4.60

MACALLAN GOLD DOUBLE CASK £4.60

ISLE OF JURA 10YR £4.60

OBAN 14YR £5.00

LAGAVULLIN 16YR £6.00