

FISHHOUSE

restaurant

GLUTEN FREE MENU

STARTERS

SALT AND CHILLI SQUID With Chinese style pork belly <i>Molluscs, sesame, soya, mustard</i>	£7.99
CHICKEN LIVER PARFAIT Served with beetroot chutney <i>Eggs, milk, mustard, sulphites</i>	£6.99
LOCAL MUSSELS Cooked in a creamy white wine, garlic and soft herb broth <i>Molluscs, milk, sulphites, celery</i>	£7.99/ £11.99
HONEY GLAZED HOT SMOKED SALMON Our own smoked salmon with mustard dressing <i>Fish, mustard, soya</i>	£8.99
SEAFOOD CHOWDER Creamy chowder with chunks of local fish and shellfish, potato and soft herbs. <i>Molluscs, fish, milk, celery, sesame</i>	£7.99
GARLIC KING PRAWNS Juicy king prawns marinated in our special spicy garlic pickle, seared and served with salad & mango and lime dip <i>Crustaceans</i>	£8.50

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 (<i>mustard</i>) Beetroot chutney (<i>sulphites, soya</i>)	£6.50
GRILLED WITH..... Cream & parmesan (<i>milk</i>) Creamed leeks (<i>milk</i>) Chinese pork belly (<i>sesame, soya</i>)	£6.99
DEEP FRIED WITH.. Dill and gherkin dressing (<i>mustard, soya</i>) Baby caper mayo (<i>eggs, soya</i>) Beetroot chutney (<i>sulphites, soya</i>)	£6.99

DAILY BLACK BOARD SPECIALS

ALWAYS CHECK THE BOARD FOR OUR JUST LANDED SPECIALS

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GLUTEN FREE MENU

MAINS

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
Egg, milk, crustaceans, mustard, soya, fish

SCRABSTER COD FILLET £16.99
Smoked haddock and garden pea risotto with parsley and chive dressing
Fish, milk, celery

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) Eggs, fish, soya, mustard, Milk

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

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
Mustard, soya, milk

SWEETS

STICKY TOFFEE PUDDING £5.99
Very light, very delicious and very famous
Milk, eggs, sulphites

Add a scoop of vanilla ice cream for £1.00

CRÈME BRULEE £5.99
Milk, soya, eggs

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
Molluscs, fish, milk, celery, sesame

TRIPLE SALMON PATE

Served with gluten free oatcakes
Fish, egg, mustard, milk

CRISPY CAJUN PRAWN COCKTAIL

With shredded iceberg, lemon and house cocktail sauce
Crustaceans, egg, celery

SOUP OF THE DAY

With gluten free oatcakes
Please ask your server for allergens

CRISPY CHICKEN SALAD

Served with pineapple salad and mango dressing
Soya, egg, sesame, mustard

LOCAL MUSSELS

Cooked in white wine, shallot and garlic cream sauce
Molluscs, milk, sulphites, celery



FISH AND CHIPS

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) egg, fish, soya, mustard

RAINBOW TROUT FILLET

Served with pesto mash and roasted plum tomato sauce
Fish, nuts, milk, celery

SEAFOOD RISOTTO

Fresh and smoked local fish risotto drizzled with parsley and chive dressing
Fish, milk, celery

GRILLED HADDOCK

Topped with a mature cheddar glaze and served over creamy mash
Fish, milk, egg

GRILLED SEA BASS FILLET

Served with blush tomato crushed potatoes and pesto fish cream
Fish, nuts, milk, egg