

LUNCH & EARLY EVENING

SERVED 12.00PM-2.00PM AND 5:30PM - 6:45PM

2 COURSES - £16.99

TO START

SEAFOOD CHOWDER

Creamy local fish and potato chowder served with freshly baked bread

Gluten, molluscs, fish, milk, celery & sesame

CRISPY FRIED BRIE (V)

Served with apple and apricot purée

Milk, gluten, soya, egg & sulphites

HAGGIS NACHOS

Award winning haggis topped with creamy mash and mature cheddar

Milk, gluten & soya

TRIPLE SALMON PATE

Hot, cold and fresh smoked salmon pate served with freshly baked baguette

Milk, fish, gluten, mustard & sesame

LOCAL MUSSELS

Cooked in a creamy white wine, garlic and soft herb broth

Mollusc & milk

SOUP OF THE DAY

With freshly baked baguette

Please ask your server for allergens

SMOKED HADDOCK, LEEK AND PEA MACARONI

Tossed in a creamy farmhouse cheese sauce

Gluten, fish, celery, milk & egg



MAIN

FISH AND CHIPS

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

Gluten, eggs, fish, soya, mustard, milk

LOCAL SALMON FILLET

With smoked haddock and leek risotto, pesto oil

Fish, milk & nuts

ROASTED ASPARAGUS AND CORN RISOTTO (V)

Topped with warm sweet potato salad and poached hen's egg

Milk, egg, gluten & sesame

GRILLED HADDOCK

Topped with a mature cheddar glaze and served over creamy mash

Fish, celery, milk & egg

SMOKED SALMON AND SCRAMBLED EGG

Served with caramelised onion bread and drizzled with herb fish cream

Fish, gluten, milk, egg & celery

WILD HIGHLAND VENISON BURGER

Topped with smoked cheese and served on a toasted bun with red onion chutney, red cabbage slaw and chips

Gluten, egg, soya, milk, sulphites & mustard

SEA BREAM FILLET

Pan fried and served with pak choi & pea fried rice and a soy, sweet chilli and honey sauce

Fish, soya, sesame

LOCAL SOLE FILLET

Served with a white wine, smoked salmon and dill cream sauce, spring onion mash and broccoli

Fish, milk & celery

GF LUNCH & EARLY EVENING

SERVED 12.00PM-2.00PM AND 5:30PM - 6:45PM

2 COURSES - £16.99

TO START

SEAFOOD CHOWDER

Creamy local fish and potato chowder served with freshly baked bread

Gluten, molluscs, fish, milk, celery & sesame

CRISPY FRIED BRIE (V)

Served with apple and apricot purée

Milk, gluten, soya, egg & sulphites

HAGGIS NACHOS

Award winning haggis topped with creamy mash and mature cheddar

Milk, gluten & soya

TRIPLE SALMON PATE

Hot, cold and fresh smoked salmon pate served with freshly baked baguette

Milk, fish, gluten, mustard & sesame

LOCAL MUSSELS

Cooked in a creamy white wine, garlic and soft herb broth

Mollusc & milk

SOUP OF THE DAY

With freshly baked baguette

Please ask your server for allergens

SMOKED HADDOCK, LEEK AND PEA MACARONI

Tossed in a creamy farmhouse cheese sauce

Gluten, fish, celery, milk & egg



MAIN

FISH AND CHIPS

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

Gluten, eggs, fish, soya, mustard, milk

LOCAL SALMON FILLET

With smoked haddock and leek risotto, pesto oil

Fish, milk & nuts

ROASTED ASPARAGUS AND CORN RISOTTO (V)

Topped with warm sweet potato salad and poached hen's egg

Milk, egg, gluten & sesame

GRILLED HADDOCK

Topped with a mature cheddar glaze and served over creamy mash

Fish, celery, milk & egg

SMOKED SALMON AND SCRAMBLED EGG

Served with caramelised onion bread and drizzled with herb fish cream

Fish, gluten, milk, egg & celery

WILD HIGHLAND VENISON BURGER

Topped with smoked cheese and served on a toasted bun with red onion chutney, red cabbage slaw and chips

Gluten, egg, soya, milk, sulphites & mustard

SEA BREAM FILLET

Pan fried and served with pak choi & pea fried rice and a soy, sweet chilli and honey sauce

Fish, soya, sesame

LOCAL SOLE FILLET

Served with a white wine, smoked salmon and dill cream sauce, spring onion mash and broccoli

Fish, milk & celery