

# LOCH FYNE

## SO THE STORY GOES...

Let the ingredients sing. Our philosophy is the same today as it's always been, since Johnny and Andy opened their first oyster farm on the shores of Loch Fyne in 1978. From the loch to the coast, and the highlands around them, all our ingredients are responsibly cared for and sustainably sourced. And always ready to sing.

### NIBBLES

Basket of bread with olive oil & balsamic vinegar (V) 3.00

Marinated mixed olives (V) 3.00

Halloumi fries with tomato sauce (V) 3.95

Hot smoked anchovies 3.50

### STARTERS

**SCOTTISH KING SCALLOPS 8.25**  
grilled with garlic butter, minted pea purée & crispy pancetta

**CHILLI & GARLIC KING PRAWNS 7.75**  
crispy pan-fried with lemon and olive oil, served with granary bread

**LOCH FYNE® CLASSIC SMOKED SALMON 7.50**  
with baby capers, horseradish & chive cream, served with rye bread

**SEA SALT & PEPPER SQUID 7.75**  
fried, with sesame seeds, spring onion, lime and spicy chilli jam

**LOCH FYNE FISH SOUP\* 6.25**  
served with aioli, shaved Gruyère cheese and chargrilled granary bread

**LOCH FYNE® GOLDEN SHELL HEBRIDEAN MUSSELS\* 6.95**  
with white wine, cream, garlic & flat leaf parsley, served with crusty white bread

**HAM HOCK & SWEET CIDER TERRINE\* 6.25**  
with golden piccalilli, baby cornichons and baked crusty bread

**BAKED GOAT'S CHEESE CROTTIN (V) 6.95**  
with a trio of pickled & roasted beetroots, served with honey & mustard dressing

**AVOCADO & POMEGRANATE SALAD (Vg) 5.95**  
toasted spelt granola & pink grapefruit

### FISHMONGERS

**LOCH FYNE® SALMON FILLET 18.50**

**BREAM FILLET 16.95**

**YELLOW FIN TUNA STEAK 21.50**  
Chargrilled option available

**HAKE FILLET 21.50**

**WHOLE SEA BASS 18.50**

**WHOLE GURNARD 16.50**

**WHOLE PLAICE 19.50**

**WHOLE TURBOT 26.50**

All of the fresh fish from the fishmongers can be pan-fried, grilled or steamed, and served with a butter or sauce and two sides of your choice.

### BUTTERS

Crab & chervil – Lobster\* – Olive, dill & caper – Garlic, lemon & parsley

### SAUCES

Hollandaise sauce – Salsa verde – Wild garlic pesto (N) – Roasted chilli oil

### MAINS

**SEAFOOD TAGLIATELLE\* 17.95**  
served with golden shell Hebridean mussels, squid, king prawns and samphire in a white wine & cream sauce

**LOCH FYNE SEAFOOD MIXED GRILL\* 25.95**  
with pan-fried Scottish salmon, Scottish king scallop, golden shell Hebridean mussels, squid, sea bass fillet, samphire, lobster butter and hollandaise sauce

**LOCH FYNE BATTERED LOIN OF COD AND TWICE-COOKED CHIPS 15.50**  
served with tartare sauce, mushy peas and lemon

**LOCH FYNE® POACHED SCOTTISH SMOKED HADDOCK 15.75**  
with mashed potatoes, wholegrain mustard cream, garden peas & wilted spinach

**LOCH FYNE® GOLDEN SHELL HEBRIDEAN MUSSELS\* 14.95**  
with white wine, cream, garlic & flat leaf parsley, served with crusty white bread and French fries

**GOAN SEAFOOD CURRY 16.50**  
with pollock, hake, king prawns, spinach & toasted coconut, served with basmati rice

**WHOLE BAKED LOBSTER 34.95**  
served with garlic butter, lemon, mayonnaise and French fries

**LOCH FYNE SHELLFISH PLATTER WITH WHOLE BRITISH CRAB OR LOBSTER\* 69.95**  
served on ice with golden shell Hebridean mussels, Scottish langoustines, crevettes, Manila clams, Loch Fyne® oysters, served with lemon, Tabasco, Fyne vinegar and mayonnaise

**WHOLE BRITISH CRAB 35.95**  
served on ice with lemon and mayonnaise

**DONALD RUSSELL CHARGRILLED 8oz BEEF BURGER 14.50**  
with crispy bacon, Black Bomber cheese, sliced tomato and burger relish served in a brioche bun with French fries

**DONALD RUSSELL 28-DAY AGED GRASS-FED 10oz RIB-EYE STEAK\* 26.50**  
with twice-cooked chips, pickled onion rings, baked field mushroom and peppercorn sauce

**ROASTED SPICY CAULIFLOWER & BUTTERNUT SQUASH GOAN CURRY (Vg) 13.50**  
with spinach & toasted coconut, served with basmati rice

### SIDES

Buttered new potatoes (V) 3.50

French fries or twice-cooked chips (V) 3.50

Mashed potatoes with chives (V) 3.50

Samphire with garlic butter (V) 3.95

Seasonal spring vegetables (V) 3.50

Curly kale with garlic butter (V) 3.50

Garden salad (V) 3.95

### BRUNCH

Brunch served daily until 1pm.

Create the perfect start to the day – add juice, a hot drink and toast to any breakfast for just £4 (excl. children's dishes)

**THE LOCH FYNE BREAKFAST 8.95**  
grilled sausage, back bacon, black pudding, haggis, mushroom, baked beans, beef tomato, egg how you like it and toast

**WHOLE CRUSHED AVOCADO ON TOAST (V) 5.50**  
Add eggs or bacon 1.45  
Add eggs and bacon 2.45

**EGGS BENEDICT 5.95**  
toasted English muffin with crispy bacon, poached eggs and hollandaise sauce

**EGGS FLORENTINE (V) 5.95**  
toasted English muffin with wilted spinach, poached eggs and hollandaise sauce

**EGGS ROYALE 5.95**  
toasted English muffin with Loch Fyne® classic smoked salmon, poached eggs and hollandaise sauce

**LOBSTER BENEDICT 10.95**  
toasted English muffin with crispy bacon, poached eggs, hollandaise sauce and lobster meat

**SCRAMBLED EGGS 6.95**  
with Loch Fyne® classic smoked salmon

**SAUSAGE OR BACON ROLL 2.95**  
served in a brioche bun

**SCOTTS PORRIDGE (V) 2.95**  
with maple syrup or honey

**TOAST (V) 1.95**  
with preserves

## SEE WHAT'S ON THE COUNTER TODAY

Fresh, sustainable seafood is at the heart of all we do. From each rope-grown mussel and carefully tended oyster, to every side of gently oak-smoked salmon, we go to great lengths to ensure that the produce on your plates meets the high standards which we have always set ourselves.

All of the seafood prepared and served in our restaurants is sourced from a sustainable supply; either wild or farmed responsibly, and we never serve species considered 'at risk' by the Marine Conservation Society.

With all the care and attention that we take with each and every one of our products, we don't want to keep them secret. Which is why you can now take our beautiful seafood home with you. Check out our freshly stocked fishmonger's counter for today's catch.

Ask your server for more details

**Full allergen information on the ingredients in the food we serve is available upon request – please speak to a member of the team. Dishes may vary from those shown due to seasonal availability of ingredients.**

(V) suitable for vegetarians. (Vg) suitable for vegans. (\*) contains alcohol. (N) contains nuts. Fish, poultry and shellfish dishes may contain bones and/or shell. Please be aware that all our dishes are prepared in kitchens where nuts and gluten are present, as well as other allergens, therefore we cannot guarantee that any food item is completely 'free from' traces of allergens, due to the risk of cross contamination. Consuming raw or lightly cooked shellfish may increase your risk of food-borne illness. Our menu descriptions do not list all ingredients. Please ask your server before ordering if you are concerned about the presence of allergens in your food, alternatively full allergen information can be found at [www.lochfyne seafood and grill.co.uk](http://www.lochfyne seafood and grill.co.uk). Set menus are subject to availability and may be withdrawn on special event days and during December. Set menus are only available with specified offers and discounts. For parties of eight or more a discretionary service charge of 10% will be added to the bill. All service charges, cash and credit/debit card tips are paid in full to our team members.