

A la carte menu

Starters

*We start as we mean to go on:
the freshest of ingredients,
locally sourced whenever
possible and simply prepared.*

Chef's Soup of the Day (V)

Seasonal soup served with fresh bread & butter £4.95

Pierhouse Cullen Skink

A thick leek, potato and smoked haddock soup served with fresh bread & butter £5.95

Pierhouse Mussels

Rope grown mussels from local waters, steamed in garlic, white wine, cream and Inverawe smoked salmon served with fresh bread & butter £7.50

Langoustines

Local langoustines (250g) from Loch Linnhe in their shells served warm with garlic butter or chilled with garlic mayonnaise & lemon £13.95

West Coast Scallops

Pan seared scallops with butternut squash purée and Stornaway black pudding £11.50

Loch Fyne Beetroot cured Smoked Salmon

Beetroot cured smoked salmon from Loch Fyne served with horseradish cream, roast beetroot, rocket purée and toast wafers £8.95

Oysters Au Natural (6)

Loch Creran oysters served with shallots & red wine vinegar £11.50
1 oyster to try with lemon £1.95

Oysters Kilpatrick (6) from Loch Creran

Grilled with smoked bacon, Worcester sauce and topped with mature Mull cheddar £12.25


Goats Cheese Ravioli (V)

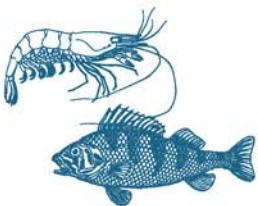
Goats cheese, spinach and butternut squash ravioli with beetroot purée and crispy carrot & courgette ribbons £6.95

Crispy Pulled Duck & Prune Bon Bons

Crispy pulled duck & prune bon bons with chargrilled pak choi & a rich balsamic glaze £7.25

A complimentary basket of freshly baked bread will be served.

 *Gluten-free bread is available on request.*



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Main courses: seafood

The 'fruit of the sea' from Loch Linnhe, Loch Creran and Loch Etive - fresh, local seafood much of which is sourced within 15 miles of us.

Saddle of Monkfish

Roast saddle of monkfish wrapped in pancetta and served with a rich red wine jus, colcannon mash and seasonal vegetables £18.95

Scottish Salmon

Baked fillet of Scottish Salmon with sauce Jacqueline, seared scallops, Jerusalem artichoke dauphinoise potatoes and seasonal vegetables £17.95

Pierhouse Platter

Outstanding seafood from Loch Linnhe & Loch Creran, Mull & Inverawe. Langoustines, seared scallops, oyster, steamed Pierhouse mussels, smoked salmon, hot roast salmon served with garlic mayonnaise £29.50

Langoustine Platter

Local langoustines (600 g) in their shells from Loch Linnhe. Served warm with garlic herb butter or chilled with garlic mayonnaise & lemon £29.50

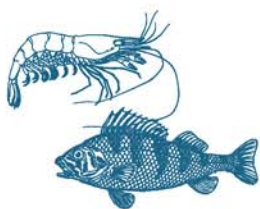
Lobster

Local lobster (from 550 g) from our Pierhouse creels served in three different ways:

- ◆ Chilled and served with potato salad, dressed seasonal leaves and garlic mayonnaise. Market price from £35.00
- ◆ Grilled with garlic & herb butter and served with hand cut chips & dressed seasonal leaves. Market price from £37.00
- ◆ Classic Thermidor sauce and served with hand cut chips & dressed seasonal leaves. Market price from £39.00

Grand Platter (for two)

A true celebration of the finest local seafood from the West Coast. Lobster from our Pierhouse creels, chilled langoustines from Loch Linnhe, seared West Coast scallops, Loch Creran oysters, steamed Pierhouse mussels, Inverawe smoked salmon, hot roast salmon and served with salad & a garlic mayonnaise. £95.00



Our dishes are served using the freshest local seafood and are therefore subject to availability in adverse weather conditions.

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Main courses: Meat & game

Beautifully fresh, prime cuts of meat and wild game matured for flavour and succulence, direct from West Highland farms and private estates

Scottish Rib Eye Steak

10 oz rib eye steak (our prime Scottish beef is matured for 28 days), served with hand cut chips, roasted tomato, grilled field mushroom and salad garnish £24.95

Surf & Turf

8 oz rib eye steak (our prime Scottish beef is matured for 28 days) with grilled langoustines served with hand cut chips, roasted tomato, grilled field mushroom and salad garnish £39.95

Steak Sauces

Garlic & herb butter £1.50
Peppercorn £2.50
Port & wild mushroom £2.50

Loin of Venison

Seared loin of highland estate venison with a woodland mushroom & port wine sauce, fondant potato and aromatic red cabbage £27.95

Vegetarian

Cheddar & Mushroom Risotto Fritters (V)

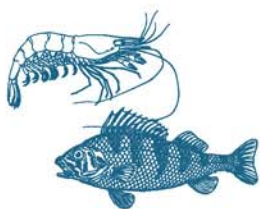
Mull cheddar and mushroom risotto fritters served with a sweet chilli polenta cake and a red pepper sauce £14.95

Side orders

Chips £3.00
Seasonal Vegetables £3.00
Bread & Butter £2.00 (our first basket of bread is complimentary)

Mixed Salad £3.50
Garlic Bread £2.75

 *Gluten-free bread is available on request*



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Children's menu

Favourite dishes for the 'little ones', freshly prepared using the very best quality ingredients.

Fish & Chips

Fresh Haddock deep fried in batter served with chips £5.95

Sausage & Mash

Quality pork sausages served with mashed potato & seasonal vegetables £5.95

Cheesy Pasta

Penne pasta in a creamy cheese sauce £4.50

Choice of Sandwiches

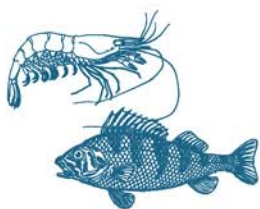
Cheese or Ham served on brown or white bread £2.95

Seasonal Vegetables

Vegetables in season £1.50

Ice Cream

One scoop of Vanilla or Raspberry Ripple ice cream served with sprinkles £1.95



Please let us know if your child has any special dietary requirements

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Desserts

An exquisite Chef-prepared sweet treat or our delicious Scottish cheese platter - the choice is yours.

Highland Cloutie dumpling

Chef's own special cloutie dumpling served with warm custard £5.95

Sticky Toffee Pudding

Served warm with butterscotch sauce and a scoop of Vanilla ice cream £5.95

Pierhouse Vanilla Crème Brûlée

A deliciously creamy chilled crème brûlée served with Viennese shortbread £5.95

Pierhouse Sorbet

Refreshing mix of mango and lemon sorbet served in a brandy basket £5.95

Dark Chocolate Mousse

Dark chocolate mousse with hazelnut praline, Baileys & mascarpone cream and chocolate chip ice cream £6.95

Pierhouse Ice Cream

Two scoops of dairy ice cream served in a brandy snap basket £5.95

Cheese Platter

Morangie Brie, Isle of Mull Hebridean Blue & Lockerbie mature Cheddar served with chutney, grapes, Pierhouse oatcakes & crackers £8.95

Dessert Wine

Errazuriz Late Harvest Sauvignon Blanc (Chile)

Half bottle (37.5cl) £19.95

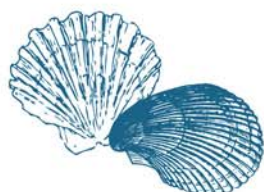
By the glass (50ml) £3.75

A Glass of Taylors LBV Port

(50ml) £3.75

A Selection of Fine Liqueurs from the bar from £3.00

Gaelic Coffee £5.95



Service charge is not included.

For groups of 10 people or over a 10% surcharge will be added to your bill.