

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 West Coast scallops with lime, chilli, coriander & soy glaze and black sesame Isle of Mull cheddar crisps **£11.50**

Smoked Salmon Mousse

Cold smoked & hot roast salmon mousse from Loch Fyne served with rocket & apple dressed salad & Pierhouse caraway oatcakes **£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 **£12.95**


Crispy Clava Brie (V)

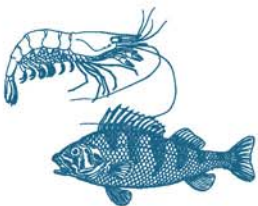
Crispy Scottish Clava Brie served with baby poached pears and a red onion & port marmalade **£6.95**

Pierhouse Chicken Liver & Brandy Pâté

Smooth chicken liver & brandy pâté served with brioche toast & homemade fruit chutney **£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, Loch Fyne and Loch Leven - fresh, local seafood much of which is sourced within 30 miles of us.

Rainbow Trout

Pan seared fillet of Rainbow Trout with braised fennel, sweet mixed pepper & olive dressing served with sauté baby potatoes **£17.95**

Sea Bream

Pan seared fillets of Sea Bream on a bed of Orzo pasta mixed with crab, sundried tomato & spring onion with a tarragon aioli **£18.95**

Pierhouse Platter

Outstanding seafood from the West Coast. Loch Linnhe chilled langoustines, seared West Coast scallops, Loch Fyne smoked salmon and hot roast salmon, Loch Creran oyster, Loch Leven steamed mussels in a creamy white wine & smoked salmon sauce. Served with a garlic mayonnaise **£29.50**

Langoustine Platter

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

Lobster

Local lobster (from 500 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, Loch Linnhe chilled langoustines, seared West Coast scallops, Loch Fyne smoked salmon and hot roast salmon, Loch Creran oysters and Loch Leven steamed mussels in a creamy white wine & smoked salmon sauce. Served with salad & a garlic mayonnaise. **£97.50**



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 **£25.95**

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**

Scottish Lamb

Roast loin of Black Isle lamb with a seaweed crust, truffle pomme purée pickled samphire & spring vegetables served with a rich rosemary & redcurrant jus **£19.50**

Vegetarian

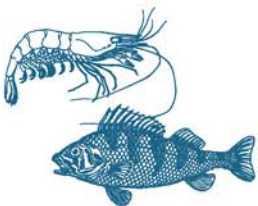
Black Pepper Halloumi (V)

Pan fried black pepper halloumi with roasted aubergine puree on a quinoa, broad bean & Za'atar spice salad and grilled asparagus **£14.95**

Side orders

Chips **£3.00**
Sweet Potato Fries **£3.25**
Mixed Salad **£3.50**
Seasonal Vegetables **£3.00**
Garlic Bread **£2.75**
Bread & Butter **£2.00** (our first basket of bread is complimentary)

 *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

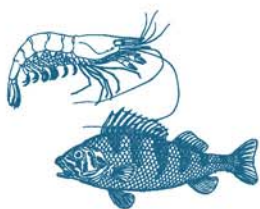
Cheese or Ham served on brown or white bread £2.95

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 clotted cream **£5.95**

Sticky Toffee Pudding

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

Passion Fruit Crème Brûlée

Passion fruit crème brûlée served with a Cardaman wafer **£5.95**

Selection of Sorbets & Ice Creams

Two scoops of refreshing mango & lemon sorbet or a choice of vanilla, chocolate and strawberry dairy ice cream served with a brandy snap wafer. **£5.95**

Apple & Raspberry Crumble

Stewed orchard apple & raspberries topped with a toasted oatflake & hazelnut crumble with Drambuie ice cream **£5.95**

Salted Caramel & Chocolate Brownie

Warmed chocolate brownie with peanut butter ice cream and chocolate & chilli sauce **£5.95**

Highland Cheese Platter

Connage Clava Brie, Hebridean Blue and mature Mull Cheddar served with chutney, grapes, Pierhouse oatcakes & crackers **£8.95**

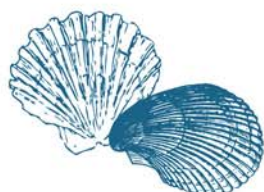
Dessert Wine

Errazuriz Late Harvest Sauvignon Blanc (Chile)
Half bottle (37.5cl) **£19.95** By the glass (50ml) **£4.00**

A Glass of Taylors LBV Port (50ml) **£4.00**

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.