



A company owned and run by its employees

# Menu

## Loch Fyne house specialities

Oysters on ice with shallot vinegar and tabasco	one £1.55	six £9.20	twelve £17.35
Oysters on ice with chilli and coriander dressing	one £1.65	six £9.70	twelve £18.35
Oysters with garlic breadcrumbs	one £1.65	six £9.70	twelve £18.35
Oysters baked with Mull cheddar and spinach	one £1.80	six £10.75	twelve £19.40

Our oysters are grown naturally, on the shore at Ardkinglas at the head of Loch Fyne, and by our partner growers in Argyll and the Islands. Tidal waters mix with fresh water from the hills to create optimum conditions for sweet, succulent oysters.

Cold shellfish platter	half £23.95	main £38.95
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Our platters consist of the best local shellfish – typically crab, langoustines, oysters, mussels, queen scallops, cockles, king prawns, brown shrimps and razor clams. As weather and tides affect availability please ask for details of today's selection.

## Loch Fyne smoked salmon

Whisky marinated smoked salmon	starter £6.95	main £11.75
Traditional organic Loch Fyne smoked salmon	starter £6.95	main £11.75
<i>Bradán Orach</i> (traditional strongly smoked salmon)	starter £6.95	main £11.75
<i>Kinglas</i> fillet of smoked salmon with wasabi and soy	starter £7.95	main £12.75
<i>Bradán Rost</i> (kiln-roasted, chilled smoked salmon) with horseradish cream	starter £6.95	main £11.75
<i>Loch Fyne ashet – Bradán Rost, Bradán Orach</i> , organic smoked salmon and cold smoked trout	starter £9.95	main £14.95

We source our salmon from small independent fisheries accredited through the Freedom Food scheme (monitored by the RSPCA) or by the Soil Association (for organic status) the salmon is hand filleted and smoked over oak chips from old whisky casks.

## Loch Fyne mussels (when in season)

Loch Fyne mussel's marinier	small £5.60	large £9.95
Loch Fyne mussel's with chorizo, tomato and garlic	small £6.40	large £11.75

Our mussels are grown on ropes suspended in the Loch and benefit from having both a fresh and a tidal water environment. Out of season we buy only from other artisanal Scottish growers.

Thank you for visiting our Oyster Bar located in these farm buildings since 1988. As a company we are committed to producing and sourcing good food using sustainable methods whose impact on the environment is at the least neutral and strives to be positive.

All our dishes are cooked to order using the freshest ingredients, simply. You are welcome to select any dish, or number of dishes, in any order.

## Starters and light dishes

Today's homemade soup	£4.85
Gravadlax with dill sauce and sweet pickled cucumber	£5.95 large £11.95
Loch Fyne fish broth	£5.90
Loch Fyne herring fillets in four marinades	£5.95
Chilled melon with smoked Loch Fyne mussels	£6.40
Salad of smoked venison with spiced plum chutney	£7.25
A pair of Loch Fyne kippers	£7.95
Crab croquettes with lemon mayonnaise	£6.95
Crisp fried squid with sweet chilli sauce	£6.75
West coast langoustine salad with prawns	£7.95

## Main courses – seafood

<i>Bradán Rost</i> (kiln-roasted salmon), served with a whisky and horseradish sauce	£12.95
Smoked haddock fillet with a poached egg, leek mash and glazed with Mull cheddar sauce	£13.55
Langoustine platter – a plate of cold langoustine shell on with thousand island sauce	£21.45
King scallops baked in the shell with creamed potato and lemon sauce	£15.95
Char-grilled halibut with parsley butter	£17.99
Crispy fried haddock with homemade chips and tartare sauce	£9.99
Pan-fried salmon with cockles, mussels and chive butter sauce	£12.99
Bouillabaisse with aioli and crusty bread	£13.80
Char grilled sea bass fillet with parsley salsa	£14.95

## Main courses – Glen Fyne meat

Char-grilled Scotch prime ribeye steak, aged 28 days, with roasted tomato, mushrooms and hand cut chips Choice of sauce: bernaise, red wine or peppercorn	£17.95
Braised venison and red wine casserole with sauté potatoes	£10.15
Glen Fyne pork and herb sausages with mash and caramelised onion gravy	£10.50
Half roasted pheasant with roasted vegetables, game chips and roasting juices	£14.25

Glen Fyne meat is produced from animals born and bred exclusively in Scotland and is known for its tenderness and flavour.

## Main courses – other

Crispy leek and mushroom pancakes with creamed cheese*	£9.95
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## Side orders

New potatoes with parsley butter	£2.80
Seasonal vegetables	£2.80
Mashed potato	£2.80
Homemade chunky chips	£2.80
Tomato, balsamic and rocket salad	£2.80
Mixed leaf and herb salad	£2.80
Honey roasted root vegetables	£2.80

Please note: Consuming raw or uncooked shellfish may increase your risk of food borne illness. If you have any food allergies / intolerances, please speak to the manager on duty.  
\* Suitable for vegetarians.

All italicised names are trademarks registered to Loch Fyne Oysters Limited.

*from our seas and  
shores, naturally*