

BREADS & NIBBLES

FRESHLY BAKED BREAD £2.95
Smoked butter, extra virgin olive oil & balsamic vinegar.

MARINATED OLIVES £3.50
Mixed speciality Mediterranean olives.

HAGGIS BON BONS £2.95
Red onion chutney.

FRESH OYSTERS 3/6 £6/£12
Red wine shallot vinegar, pickled cucumber or
Gin & tonic jelly.

STARTERS

SOUP OF THE DAY (V) £4.50
Freshly baked bread & smoked butter.

CULLEN SKINK £4.95
Freshly baked bread & smoked butter.

LUSS SMOKEHOUSE SALMON £7.95
Salmon scotch egg, beetroot, crème
fraiche & horseradish.

FOIE GRAS £7.95
Brioche, apricot, raisin & almonds.

AYRSHIRE HAM HOUGH FRITTERS £6.95
Piccalilli, crackling & mixed salad.

SLOW POACHED DUCK EGG (V) £5.95
Potato gnocchi, wild mushrooms &
Hollandaise.

ISLE OF MULL KING SCALLOPS £7.95
Black pudding, celeriac & apple.

CATTLE & CREEL



steak - bar - seafood



STEAK

GRASS FED BLACK ABERDEEN ANGUS & LIMOUSIN BEEF

Dry-aged on the bone 28-35 days. Cooked on our Robata Grill.

Supplied by Kevin Walker Family Butchers, Kilcreggan.

SIRLOIN 250g £24.95 RIBEYE 250g £24.95 FILLET 250g £28.95

**SAUCES: PEPPERCORN - GARLIC BUTTER
RED WINE JUS - BÉARNAISE**

Served with flat cap mushrooms, roast garlic & herb tomato, choice of hand cut chips or skinny fries

SURF & TURF

ADD: GARLIC PRAWNS £5 LANGOUSTINES £8 1/2 LOBSTER £MARKET PRICE

SEAFOOD

PETERHEAD LANDED COD £15.95
Tomato & crab broth, saffron potatoes & sweetcorn.

PETERHEAD LANDED HALIBUT £18.95
Jerusalem artichoke, wild mushrooms & potato gnocchi.

SHELLFISH

WEST COAST SEAFOOD PLATTER £MARKET PRICE
See server for details of our fresh shellfish.
Served with skinny fries, house mixed salad,
garlic & herb butter.

Sourced from Loch Long, Loch Fyfe, Mull, Barra, Tarbert & Shetland.

WEST COAST SHETLAND MUSSELS £7.45/£13.95
White wine, cream & crusty bread.
Main course served with skinny fries.

LOCH FYNE LOBSTER £MARKET PRICE
Served with skinny fries & house mixed salad.
Choose from Garlic & herb butter or Thermidor sauce.

LOCH LONG LANGOUSTINES £8.95/£16.95
Garlic & herb butter, lemon & mixed salad.
Main course served with skinny fries.

MAINS

THE BUTCHER'S BLOCK £70.00
250g ribeye, 250g sirloin & 250g fillet steak.
Served with handcut chips, onion rings,
mixed salad, pepper sauce, garlic butter
& red wine jus.

CATTLE & CREEL BURGER £12.95
Arran cheddar, bacon, burger sauce,
onion rings, horseradish slaw & skinny fries.

BEER BATTERED HADDOCK £12.95
Mushy peas, tartar sauce, pickled onion
& handcut chips.

VEGGIE FISH & CHIPS £11.95
Fried halloumi cheese in breadcrumbs,
mushy peas, coleslaw & handcut chips.

CHICKEN SUPREME £13.95
Herb mash, pancetta, savoy cabbage
& red wine jus.

LINGUINE ALLA VONGOLE £13.95
Clams, prawns, tomato & chilli sauce.

KATY RODGER'S CROWDIE TORTELLINIS (V) £12.95
Handmade with Scottish crowdie, charred onion,
spinach & walnuts.

SIDES £3

HAND CUT CHIPS

SKINNY FRIES

SPICY CRAB FRIES

HOUSE MIXED SALAD

HERB MASH

BEER BATTERED ONION RINGS

WILD MUSHROOMS

SEASONAL VEGETABLES

CATTLE & CREEL



steak - bar - seafood



A BIT OF HISTORY

The creation of Cattle & Creel revealed a fascinating glimpse into the town's past.

The restaurant sits on the site of what was once a famous confectioners and Scotland's smallest bar.

In the 1870's the area that is now the front bar was a toffee shop and tearoom called M. Eman.

Eman's made soft fudge like toffee in a small factory on John Street and shipped the treat in burgundy and lace boxes bound with ribbon around the world.

An old newspaper advert for Eman's dated 1932 states: "Celebrated Helensburgh Toffee, The Connoisseur's Confectionery. In dainty packages, 1s and 2s. Established 1870."

The new seafood and steakhouse at 73 and 74 West Clyde Street was formed after a six-figure-sum project which involved knocking the two premises together.

An old beam uncovered in No. 74 during the refurbishment read 'Manufacturer of Helensburgh Toffee' and was relocated to No. 73 and can now be seen as you walk in.

Records from 1919 also list a 'Spirit Merchant' at 73 West Clyde street and in the 1940's it was known as the Crown Bar. It was described in an old article as one of the smallest bars in Scotland covering just a few metres between the front door and the fire.

A lounge bar was added in 1962 when The Crown was extended into a courtyard which now forms the kitchen and raised restaurant area and was later renamed the Bar L.

Some of owner Cara Nikolic's family worked in the Bar L and indeed her parents even met across the bar!

A new chapter now begins with Cara and husband Milan taking Cattle & Creel and its 145-year-old history of food and drink forward.

73/74 West Clyde Street, Helensburgh t: 01436 269278

www.cattleandcreel.com