

CATTLE & CREEL

steak - bar - seafood

A LA CARTE MENU

Available Monday to Thursday 12 - 9pm | Friday & Saturday 12 - 10pm

TO START

SOUP OF THE DAY* Homemade bread & butter	4.5	HOT GAME PIE Homemade potato scone lid, red wine jus & pickled onions	8
LOCH FYNE CULLEN SKINK* Smoked haddock, potato, leek, onions, bread & butter	6	HERB GNOCCHI (V) Celeriac purée, crispy shallots & sage	7
SHETLAND MUSSELS* White wine & garlic broth. With bread & butter	7 / MAIN 13		
MARY'S TARBERT LANGOUSTINES (GF) Grilled in garlic & herb butter. With dressed salad.	11		
CHICKEN & HAM TERRINE* Pickled girolles, tarragon mayo & dressed salad	7		
SEARED KING SCALLOPS Mixed bean cassoulet & herb oil	10		

LOCH FYNE OYSTERS* (GF)
Served on ice with Tabasco & lemon or pickled veg
& citrus mayo. Shucked to order.

2.50 EACH | SIX 12 | DOZEN 22

MAINS

BRAISED CHICKEN BREAST Chorizo, caramelised onion, boulangere potatoes & chicken jus	15	MARY'S TARBERT LANGOUSTINES (GF) Grilled in garlic & herb butter sauce. With handcut chips	24
FEATHERBLADE STEAK Squash purée, pomme mousseline, purple sprouting broccoli & red wine jus	15	PAN-SEARED COLEY Mussels, potato, carrot, celery, shallots & samphire broth	16
ROAST RUMP OF LAMB Pan-fried new potatoes with slow roasted cherry tomatoes & mint	17	ROASTED SEABREAM Crushed herb potatoes, apple rocket and thyme salad with salsa verde	16
LINGUINI VONGOLE* Clams, samphire, garlic & herb butter	12	MUSHROOM LINGUINI* (V) Mushroom, garlic, white & herb oil	11
SEAFOOD LINGUINI* Mussels, clams, prawns & seafood bisque	16		
CATTLE AND CREEL STEAK BURGER* Brioche bun, tomato, gherkins, baby gem, Monterey Jack cheese, burger sauce & skinny fries	13		
BATTERED PETERHEAD HADDOCK Hand-cut chips, tartare sauce & minted mushy peas	14		
SEAFOOD RISOTTO Smoked haddock & seafood curry risotto, crushed hens egg, spring onion & coriander salad	14		

STEAK

Our steak is dry-aged for 30 days by Cairnhill Farm
of Ayrshire. Served with slow-roasted plum tomato, rocket
& onion salad, mushroom duxelle and your choice of sauce

D-RUMP 80Z	18	RIBEYE 80Z	24
SIRLOIN 80Z	24	FILLET 80Z	27

Steak Sauces: Red wine jus, peppercorn sauce,
Diane sauce & blue cheese sauce

SIDES

DAUPHINOISE POTATO	4	HOMEMADE BREAD, DUKKAH, EVOO & BALSAMIC	3.5
CAULIFLOWER HASH	3.5	MARINATED GREEK GREEN AND KALAMATA OLIVES	4
TRIPLE COOKED HAND-CUT CHIPS	3	SEASONAL VEG	3.5
SKINNY FRIES	3	MIXED JULIENNE SALAD	3.5
HOUSE ONION RINGS	3.5		

*Gluten free pasta and bread available. Please advise if any allergens. (GF) Gluten free (V) vegetarian. Gluten free options available.

We serve local sourced Scottish produce, prepared with care and delivered with passion. Our Scottish suppliers include Cairnhill Farm of Ayrshire, C & J Shellfish, Lochgilhead, Townhead Farm of Helensburgh, Muirheads Dairy of Alexandria, K. Walker's Butcher of Kilcreggan, Vallance Fishmongers, Italian Aroma Coffee & Crolla Italian Gelateria, all from Glasgow. Please see our blackboard for more details.