

CATTLE & CREEL

steak - bar - seafood

A LA CARTE MENU

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

FOR THE TABLE

OLIVES 3.5

Marinated Greek green & Kalamata olives

GARLIC FOCACCIA 4 BREAD (V) (N)

Balsamic vinaigrette & dukkah

CHARCUTERIE (FOR 2) (N) 14.95

Cured meats & cheese platter

Scottish and Italian cured meats & cheese. Served with marinated Mediterranean olives, roasted red pepper, pickled cornichons, garlic focaccia, dukkah & balsamic dip

LOCH FYNE ANGEL ROCK OYSTERS (GF) (V)

Freshly shucked to order.

Served on ice with shallot vinaigrette & Tabasco

THREE 7.50 | SIX 14 | DOZEN 26

SMALL PLATES

SOUP OF THE DAY*

Garlic focaccia bread & butter

4.5

HEBRIDEAN KING SCALLOPS

Bacon jam & haggis bon bon

9

WEST COAST MUSSELS*

Samphire, white wine & garlic broth. Served with garlic focaccia

7 / 14

MUSHROOM ARANCINI (V)

Tarragon & Parmesan cream sauce

6

LOCH FYNE LANGOUSTINES (GF)

Grilled in garlic & herb butter. Large is served with skinny fries & a side of house salad

11 / 24

CALAMARES

Crispy fried tempura squid with chilli jam

7

LARGE PLATES

LOCH FYNE LOBSTER (GRILLED)

Half or whole lobster, grilled with garlic & herb butter. Served with skinny fries & side of house salad

22 / 44

SEAFOOD LINGUINI*

Mussels, clams, prawns & seafood bisque

16

HOT WEST COAST SEAFOOD PLATTER (FOR 2) 90

Whole Tarbert lobster, langoustines and seared Hebridean king scallops in garlic and herb butter. West coast mussels in white wine, garlic and herb broth. Loch Fyne Angel Rock oysters & shallot vinaigrette. Served with skinny fries for two, garlic focaccia bread and dressed house salad.

(All above subject to availability. We advise pre-orders to avoid disappointment)

SIRLOIN STEAK BURGER*

Cairnhill Farm 100% sirloin burger, brioche bun, tomato, gherkins, baby gem, Monterey Jack cheese, burger sauce & skinny fries

14

VEGGIE FISH & CHIPS (V)

Battered halloumi cheese, hand-cut chips, tartare sauce & minted mushy peas

13

BATTERED PETERHEAD HADDOCK

Crispy batter, hand-cut chips, tartare sauce & minted mushy peas

14

STEAK

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

D-RUMP 8OZ

18

RIBEYE 8OZ

24

FILLET 8OZ

28

STEAK SAUCES: RED WINE JUS, PEPPERCORN SAUCE OR CHIMICHURRI SAUCE.

TOPPERS IN GARLIC BUTTER: HALF LOBSTER 15 LANGOUSTINES 9 KING SCALLOPS 9 TIGER PRAWNS 8

SIDES

TRIPLE COOKED HAND-CUT CHIPS

3

MIXED HOUSE SALAD

4

SKINNY FRIES

3

HOUSE ONION RINGS

3.5

SEASONAL VEG

3.5

GARLIC CHESTNUT MUSHROOMS

3.5

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

We serve local sourced Scottish produce, prepared with care and delivered with passion. Our Scottish suppliers include Cairnhill Farm of Ayrshire, C & J Shellfish, Lochgilphead, Townhead Farm of Helensburgh, Muirheads Dairy of Alexandria, Vallance Fishmongers, Italian Aroma Coffee & Crolla Italian Gelateria, all from Glasgow.