



À LA CARTE MENU

NIBBLES

HOUSE BAKED BREAD (M) £2.95

Balsamic extra virgin olive oil vinaigrette
& dukkah dip*

MEDITERRANEAN OLIVES (GF) (M) £3.45

Kalamata & green Greek olives

CHARCUTERIE PLATTER £8.95

Cured meats, cheese, olives, house bread,
balsamic extra virgin olive oil vinaigrette*

ROCK OYSTERS

Naked (GF) £2.00 each

Shallot vinaigrette, lemon & tabasco

Dressed £2.50 each

Tempura batter, saffron & lime aioli

Grilled £2.50 each

Parma ham, parmesan & panko breadcrumbs

STARTERS

SOUPS With house-baked bread & butter*

CULLEN SKINK (GF) £5.45

SEASONAL VEG (GF) (M) £4.45

CRAB CAKES £7.45 / £14.95

Lime & saffron aioli. Large also served with salad & hand cut chips

HALLOUMI CHIPS (M) £5.95

Tempura batter & chilli jam

HAGGIS BON BONS £4.45

Red onion chutney

CALAMARI £6.95

Tempura batter & chilli jam

ISLE OF MULL KING SCALLOPS (GF) £8.45

Bacon jam, haggis bon bon & pancetta crisp

TEMPURA PRAWNS £7.45

Tempura batter & chilli jam

TIGER PRAWNS £7.45

Seafood bisque, garlic, chilli & house baked bread*

SHETLAND MUSSELS (GF) £6.95

White wine, cream & tarragon OR spicy tomato, wine & garlic.
House baked bread*

*Gluten free bread available

FISH

PETERHEAD HADDOCK £11.95

Beer batter, tartare, mushy peas & hand cut chips

FRITO MISTO £14.95

Tempura batter, tiger prawns, squid, haddock, monkfish, saffron & lime aioli. Served with hand cut chips or salad

MONKFISH SCAMPI £14.95

Monkfish cheeks in panko breadcrumbs, tartare, mushy peas & hand cut chips

VEGGIE FISH & CHIPS (V) £11.95

Halloumi cheese in panko breadcrumbs, mushy peas, coleslaw & hand cut chips

SEA BASS (GF) £15.95

Pan seared fillet of sea bass served with wild rice, samphire, char-grilled Mediterranean vegetables & salsa verde

SEAFOOD PLATTER

West Coast mussels in a white wine and cream sauce, a tempura selection of monkfish, calamari, haddock and prawns, fresh naked oysters with shallot vinaigrette, sizzling tiger prawns in garlic and chilli oil & Isle of Mull king scallops. Served with house bread & hand cut chips*

FOR ONE £25.00 FOR TWO £50.00

SHELLFISH

SHETLAND MUSSELS (GF) £12.95

White wine, cream & tarragon OR spicy tomato, white wine & garlic. House baked bread*

LOCH LONG LANGOUSTINES £ Market Price

Lime & saffron aioli. Large also served with salad and hand cut chips. Subject to availability

LOCH FYNE LOBSTER £ Market Price

Garlic butter, salad and hand cut chips. Subject to availability

PASTA*

SEAFOOD LINGUINE £14.95

Spicy tomato, tiger prawns, mussels & monkfish

MUSHROOM LINGUINE (V) £11.95

Parmesan, white wine & cream sauce

LINGUINE VONGOLE £12.95

Clams & king prawns, seafood bisque, cherry tomatoes, samphire & white wine

*Gluten free pasta available

*Gluten free bread available

STEAK

GRASS FED BLACK ABERDEEN ANGUS & LIMOUSIN BEEF (GF)

Dry-aged on the bone 28-35 days with Himalayan salt blocks. Supplied by Kevin Walker Family Butchers, Kilcreggan. Served with mushroom, tomato, hand cut chips & sauce

SAUCES: Peppercorn, Garlic butter or Red wine jus (GF)

POPESEYE £15.95 RIBEYE £22.95

SIRLOIN £22.95 FILLET £25.95

SURF & TURF TOPPERS

ISLE OF MULL KING SCALLOPS £8.00

In garlic butter

TIGER PRAWNS £6.00

In garlic butter

CATTLE & CREEL STEAK BURGER £11.95

Homemade burger patty, house brioche bun, Arran cheddar, relish, house slaw & hand cut chips

BRAISED BEEF CHEEKS (GF) £15.95

Creamy mustard mash, roast parsnips, crispy shallots & red wine jus

CHICKEN SUPREME (GF) £13.95

Pan seared chicken breast, savoy cabbage, creamed bacon and leeks & red wine jus

SIDES

PARMESAN HAND CUT CHIPS (V) £3.50

HAND CUT CHIPS (V) £3.00

SKINNY FRIES (V) £3.00

BEER BATTERED ONION RINGS (V) £3.00

SEASONAL VEGETABLES (GF) (V) £3.00

ROAST GARLIC MUSHROOMS (GF) (V) £3.00

HOUSE MIXED SALAD (GF) (V) (VG) £3.00

CATTLE & CREEL SUNDAY ROAST

28-35 day dry aged Sirloin steak served with roast potatoes, seasonal veg, homemade Yorkshire pudding & gravy. Served every Sunday from 12 noon. When it's gone it's gone!

£13.95

(GF) Gluten free (V) Vegetarian (VG) Vegan